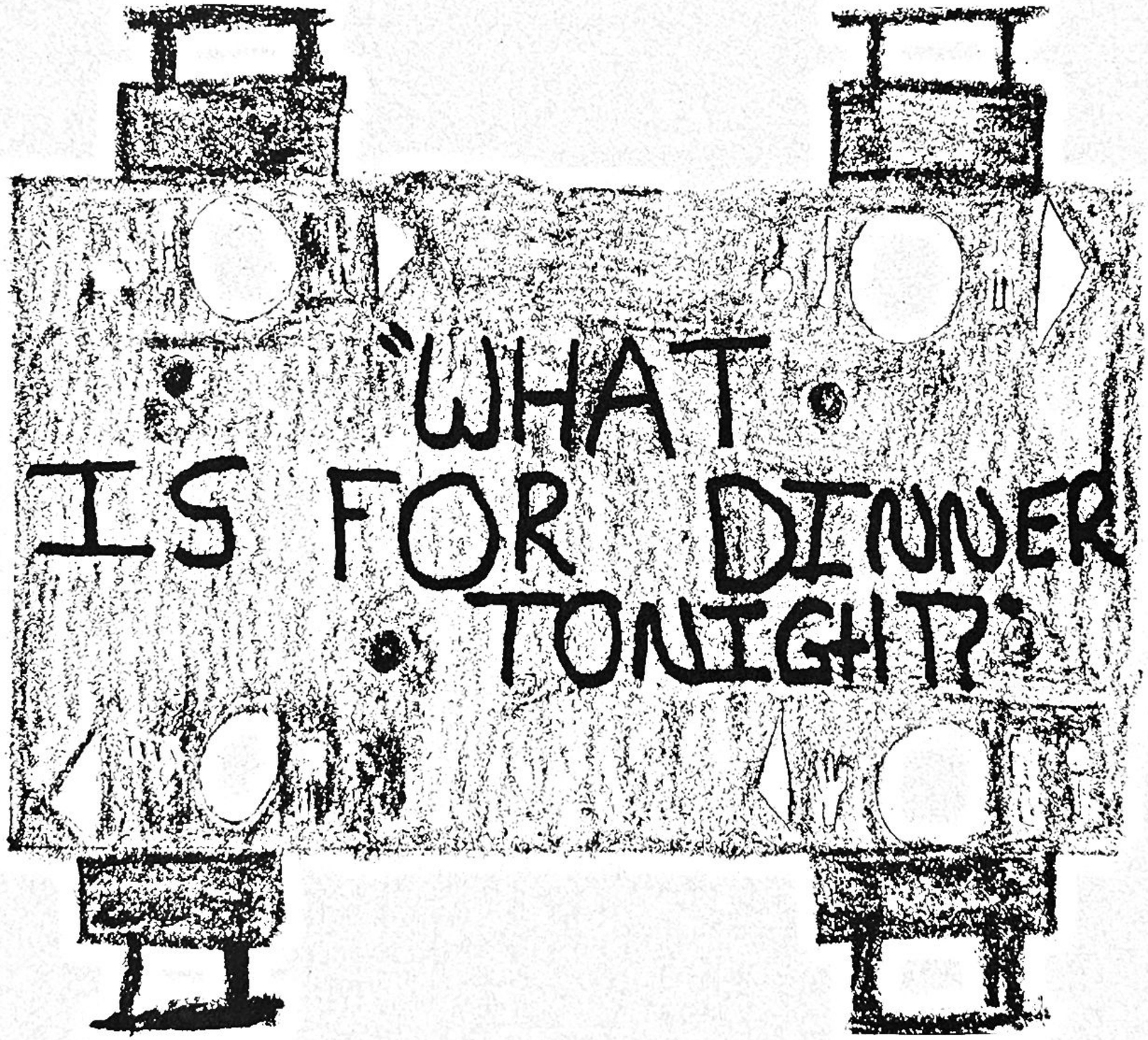
"What's for Dinner Tonight?"

Fox Hill Elementary School


"WHAT
IS FOR DINNER
TONIGHT?"

TO ALL FOX HILL CHEFS:

THE COOKBOOK CHAIRMEN WISH TO THANK YOU FOR BUYING OUR FIRST FOX HILL COOKBOOK. WE THANK ALL OF YOU WHO SUBMITTED RECIPES AND ARTWORK AND WANT YOU TO KNOW THAT WE USED AS MANY ENTRIES AS WE COULD. A SPECIAL THANKS IS DUE MARILYN EVANS FOR HER VERY CLEVER COVER ART. UNFORTUNATELY, THERE WERE SOME RECIPE DUPLICATIONS AND SOME WERE NOT AS CLEAR AS WE WOULD HAVE LIKED, SO WE WEREN'T ABLE TO USE EVERY ONE SUBMITTED. WE DID NOT "TASTE TEST" ANY OF THE RECIPES. WE INVITE YOU TO ADD, SUBSTITUTE OR TAKE OUT ANY INGREDIENTS THAT MIGHT BE MORE SUITABLE TO YOUR FAMILY'S TASTES.
BON APPETITE!!!

KATHY HUBBELL
LESLIE RAPP
SAMAR SROUR

Appetizers

NELSON CAROTHERS'
DRIED BEEF CHEESE BALL

3 LARGE PKG. (8OZ EACH) CREAM CHEESE
2 PKG. (21/2OZ. EACH) BUDDIG BEEF
1 DASH ACCENT
1 BUNCH GREEN ONIONS BOTTOMS OF ONE, TOPS OF ONE
2 TBSP WORCESTERSHIRE SAUCE

RESERVE SOME OF THE BEEF TO SPRINKLE ON TOP OF CHEESE BALL. CUT ONIONS INTO VERY SMALL PIECES. DO SAME WITH BEEF. MIX ALL INGREDIENTS TOGETHER UNTIL WELL BLENDED. DIVIDE AND SHAPE INTO TWO BALLS. SPRINKLE WITH THE RESERVED CHOPPED BEEF.

JACKIE'S
STUFFED EGGS

1 DOZEN HARD BOILED EGGS
2 TBSP MUSTARD
1 TSP GARLIC POWDER
1 SMALL PKG. GRATED CHEDDAR CHEESE
1/2 CUP (HEAPING) MIRACLE WHIP
1 TBSP GRANULATED SUGAR
2 TBSP PARSLEY FLAKES

SLICE EGGS ONCE LENGTHWISE. EMPTY EGG YOLKS IN MEDIUM MIXING BOWL & MASH WITH FORK. ADD ALL REMAINING INGREDIENTS & MIX TO SMOOTH CONSISTENCY. ADD MORE MIRACLE WHIP IF NECESSARY. STUFF EGG WHITES & SPRINKLE WITH PAPRIKA. SEAL IN AIRTIGHT CONTAINER.

BETH YAKEY'S
JALAPENO PIE

SMALL CAN CHILES OR PEPPERS
1/2 LB. COLBY CHEESE, SHREDDED
4 EGGS
1 LB. CHEDDAR CHEESE, SHREDDED

BUTTER 9" PIE PAN. LINE BOTTOM OF PAN WITH PEPPERS OR CHILES. COMBINE CHEESES & PILE ON TOP OF PEPPERS. BLEND EGGS WELL. POUR EVENLY OVER CHEESE JUST BEFORE PLACING IN OVEN. LET COOL SLIGHTLY BEFORE SLICING & SERVING. SERVES 16.

ADAM ESTES'
CHEESE BALL

2 8OZ. TUBS LITE CREAM CHEESE
1/4 CUP GREEN PEPPER
2 TBSP SWEET ONION
1 CUP CHOPPED NUTS
1 8 1/2OZ CAN CRUSHED PINEAPPLE DRAINED
3/4 TSP BEAU MONDE SEASONING

MIX ALL INGREDIENTS EXCEPT NUTS. DIVIDE INTO 2 BALLS. CHILL 30 MIN FOR EASIER HANDLING. ROLL IN NUTS. SERVE ONE NOW, FREEZE OTHER FOR SPECIAL OCCASION. TIP: SPRAY HANDS WITH VEGETABLE SPRAY TO AVOID SOFT CHEESE STICKING TO YOUR HANDS. SERVES 8. REDUCED FAT RECIPE-SAVE ABOUT 99 CALORIES/SERV.

ASHLEE SPRUNGER'S
PARTY PINWHEELS

2 8OZ PKG SOFT CREAM CHEESE
1 PKG HIDDEN VALLEY RANCH DRESSING (POWDER)
1/4 CUP CHOPPED GREEN ONIONS
1/2 CUP SWEET RED PEPPER
1/2 CUP CHOPPED CELERY
1/4 - 1/2 CUP CHOPPED BLACK OLIVES
1-2 TSP. TACO SAUCE
FLOUR TORTILLAS

MIX INGREDIENTS & SPREAD ON FLOUR TORTTILLAS. ROLL AND PLACE COLORED TOOTHPICKS THROUGH ROLLS ABOUT 1 INCH APART. SLICE ROLL BETWEEN TOOTHPICKS. REFRIGERATE 2 HRS. SERVES 2 DOZEN +. COLORFUL, FUN TO MAKE, AND GREAT TASTING!

JENNIFER JORDAN'S
5- LAYER TACO DIP

2 CANS JALAPINO DIP
2 TBSP. LEMON JUICE, SALT, PEPPER
1 PKG. TACO SEASONING
8 OZ GRATED CHEDDAR CHEESE

3 MASHED AVOCADOS,
2 CUP SOUR CREAM

3 MEDIUM TOMATOES, CHOPPED
REGULAR FLAVOR DORITO CHIPS

ASSEMBLE THE LAYERS ON A 14- INCH ROUND PLATTER, AS FOLLOWS:
1. SPREAD 2 CANS OF JALAPINO DIP.
2. MASH 3 RIPE AVOCADOS; MIX IN 2 TBSP LEMON JUICE, SALT AND PEPPER TO TASTE. SPREAD ON TOP OF FIRST LAYER.
3. BLEND TACO SEASONING INTO THE SOUR CREAM; SPREAD OVER THE AVOCADOS.
4. CHOP THE TOMATOES AND SPRINKLE OVER THE SOUR CREAM.
5. TOP WITH THE GRATED CHEDDAR CHEESE.
SERVE WITH REGULAR FLAVORED DORITO CHIPS.

JEFFREY RICH'S
VEGGIE BARS

2 TUBES CRESCENT ROLLS
2 8 OZ PKGS. CREAM CHEESE
AT ROOM TEMP.
1 CUP MAYONNAISE
1 PKG HIDDEN VALLEY RANCH
DRESSING MIX
1 1/2 CUPS CHEESE (MILD CHEDDAR)
GRATED

1 1/2 CUPS CAULIFLOWER CUT
CUT SMALL
1 1/2 CUPS BROCCOLI CUT SMALL
1 CUP BELL PEPPERS CUT SMALL
1 1/2 CUPS SHREDDED CARROTS

ROLL OUT CRESCENT ROLLS ON LARGE COOKIE SHEET. BAKE AT 350' TILL BROWN. COOL. COMBINE CREAM CHEESE, MAYONNAISE & HIDDEN VALLEY RANCH MIX. SPREAD OVER COOLED ROLLS. MIX TOGETHER VEGETABLES AND CHEESE AND SPREAD OVER TOP OF CREAM CHEESE MIXTURE. CUT & SERVE. OR REFRIGERATE UNTIL READY TO SERVE. SERVES 25.

KATIE GOODRICH'S
MUSHROOM AND BLUE CHEESE BAKE

1 LB. FRESH MUSHROOMS
5-6 SLICES BACON, FRIED CRISP
& CRUMBLED

1/2 LB. BLUE CHEESE

CLEAN MUSHROOMS WITH DAMP TOWEL. CUT OFF ENDS OF MUSHROOM STEMS. PLACE IN 1 QT. CASSEROLE DISH AND TOP WITH CRUMBLED BLUE CHEESE AND BACON PIECES. HEAT AT 450' FOR 15 MIN. SERVE WITH TOOTHPICKS AS AN APPETIZER. SERVES 4-6

MEREDITH HUBBELL'S
SEAFOOD COCKTAIL SPREAD

2 PKGS. CREAM CHEESE, 8 OZ EACH
(CAN USE LITE)
3/4 C CHOPPED PARSLEY
COCKTAIL SAUCE (EITHER BOTTLED
OR YOUR OWN)

11/2 PKG. SEA LEGS (EITHER CRAB
OR LOBSTER) CHOPPED
3/4 C CHOPPED ONION

SPREAD CREAM CHEESE OUT THINLY ON PLATE OR PLATTER. SPREAD SEAFOOD EVENLY OVER TOP. POUR COCKTAIL SAUCE OVER SEAFOOD. SPRINKLE PARSLEY & ONION OVER TOP. ENJOY WITH TRISCUITS OR COCKTAIL RYE.

BECKY MILLER'S
SAN ANTONIO PACQUITOS

3 PKG. 8 OZ EACH CREAM CHEESE
1 TBSP LIME JUICE
2 TBSP PICANTE SAUCE
1 CLOVE GARLIC, MINCED
8 OZ SOUR CREAM
8-10 GREEN ONIONS WITH TOPS CHOPPED
SALT

MIX & SPREAD ON FLOUR TORTILLAS & ROLL UP. COVER & REFRIGERATE 2-3 HRS. CUT IN HALF.

JENNA MERRILL'S
VEGGIE PIZZA

2 CANS CRESCENT ROLLS
2 8 OZ. PKG CREAM CHEESE
1 TBSP DILLWEED

BROCCOLI, CARROTS, RADISHES
CAULIFLOWER
1 TSP MINCED GARLIC

ROLL OUT CRESCENT ROLLS ON COOKIE SHEET & BAKE AT 350' FOR 10 MIN. LET COOL.. MIX CREAM CHEESE, DILL & GARLIC & SPREAD ON CRESCENT CRUST. TOP WITH ASSORTED CHOPPED VEGETABLES & SERVE. (CAN BE REFRIGERATED) CUT INTO SMALL PIECES JUST BEFORE SERVING.

ERICA CLEAVER'S
SHROOMS

1 DOZEN MUSHROOMS
1 LARGE PKG. MOZZARELLA CHEESE
HORSERADISH
1 STICK BUTTER
GARLIC POWDER

CUT JUMBO MUSHROOMS IN HALF, STEAMED OR BOILED IN WATER. PLACE ON COOKING SHEET. SPRINKLE GENEROUS AMOUNT OF CHEESE INSIDE MUSHROOMS. MELT BUTTER AND GARLIC POWDER . STIR, POUR OVER MUSHROOMS. PLACE IN OVEN FOR 10 MIN AT 270`. TOP WITH HORSERADISH. SERVES 6-12.

TYLER SHAW'S
ASPARAGUS ROLLS

20 ASPARAGUS SPEARS
BUTTER
WONDER BREAD (20 SLICES)
8 OZ. CREAM CHEESE
4 DASHES WORCHESHIRE
3 OZ. BLUE CHEESE

CUT CRUST OFF BREAD & ROLL FLAT. COOK ASPARAGUS TILL TENDER. MIX BLUE CHEESE WITH WORCHESHIRE & CREAM CHEESE. SPREAD BLUE CHEESE MIXTURE ON BREAD. CUT ASPARAGUS TO FIT ON BREAD & LAY ONE PIECE PER SLICE. ROLL UP BREAD & PINCH SHUT. BRUSH WITH MELTED BUTTER & BAKE AT 325` TILL GOLDEN BROWN. AFTER BAKING, CUT IN HALF & SERVE OR FREEZE FOR LATER USE. SERVES SEVERAL. KIDS WHO HATE ASPARAGUS LOVE THESE!

MEGAN JACKSON'S
SUPER GOOD CHEESE DIP WITH CRACKERS

1/2 LB. COLBY CHEESE, SHREDDED
1/2 LB. VELVEETA, SHREDDED
1 TSP DRY MUSTARD
1 TBSP SUGAR
1 TSP ACCENT SPICE

1/2 LB. SWISS CHEESE, SHREDDED
1/2 TSP GARLIC POWDER
1 TBSP CHOPPED ONION
2 CUPS MIRACLE WHIP

MIX TOGETHER TILL SPREADABLE, CHILL. SERVE WITH FAVORITE SNACK-TYPE CRACKERS.

NATE SHUMACKER'S
HANKY PANKY

1 LB. GROUND CHUCK
1 LB. HOT SAUSAGE
1 LB. VELVEETA CHEESE
1/4 TSP. OREGANO
COCKTAIL RYE BREAD

BROWN SAUSAGE. ADD GROUND CHUCK AND BROWN. ADD VELVEETA CHEESE AND OREGANO. SIMMER UNTIL HOT AND BUBBLY. SPREAD ON COCKTAIL RYE BREAD AND BROIL. (MAY PUT ON RYE BREAD AND STORE IN REFRIGERATOR UNTIL READY TO BROIL). SERVES 15-20.

GABRIEL ALLEN'S
TEX MEX DIP

1 LB. HAMBURGER MEAT
1 LB. HOT SAUSAGE
1 SMALL PACK MEXICAN VELVEETA CHEESE
1 CAN CREAM OF MUSHROOM SOUP
1 SMALL PACK VELVEETA CHEESE

BROWN MEAT & DRAIN. PUT IN CROCK POT WITH OTHER INGREDIENTS ON HIGH. TAKES ABOUT 1/2 TO 1 HR TO MIX. SERVE WITH TORTILLA CHIPS

MIKE HELD"s
GARDEN PIZZA

PITA BREAD OR PILLSBURY PIZZA CRUST (BAKED ACCORDING TO PKG. DIRECTIONS)
3 OZ. LOW FAT CREAM CHEESE (IN A TUB)
3/4 C. PLAIN LOWFAT YOGURT
1/3 PKG. HIDDEN VALLEY RANCH PARTY DIP MIX

ASSORTED RAW VEGETABLES CHOPPED OR GRATED
GREEN & RED PEPPERS
ONIONS, CARROTS, CELERY, MUSHROOMS

DRAIN YOGURT IN FUNNEL LINED WITH CHEESECLOTH OR COFFEE FILTER FOR 4-6 HRS. MIX SOFTENED CREAM CHEESE & DIP MIX & SPREAD ON TOP OF UNSLICED PITA BREAD OR PIZZA CRUST. TOP WITH VEGETABLES & CUT INTO WEDGES. SERVES 10. SLICE & SERVE AS APPETIZER , MUCH NEATER THAN VEGGIES & DIP.

NICHOLAS RAIKOS'
ARTICHOKE DIP

2 8OZ. JARS MARINATED ARTICHOKE HEARTS, DRAINED
1 CUP HELLMANN'S MAYONNAISE
1 CUP GRATED PARMESAN CHEESE
TRISCUITS OR OTHER CRACKERS

DRAIN AND MEDIUM CHOP ARTICHOKE HEARTS. MIX PARMESAN AND MAYONNAISE TOGETHER. MIX ABOVE SAUCE AND ARTICHOKE HEARTS IN SMALL CASSEROLE DISH. BAKE AT 350' FOR ABOUT 20 MINUTES, UNTIL HEATED THROUGH. SERVE HOT WITH TRISCUITS OR OTHER CRACKERS. SERVES 6

Salads

RASHEDA RANDLE'S
CHILLED CAULIFLOWER SALAD

1 HEAD CAULIFLOWER
1/4 C. WHITE VINEGAR
2 SM. CLOVES GARLIC, MINCED
1/4 t. EACH, SALT & PEPPER
1/2 C. OLIVE OIL
1/2 C. CHOPPED CELERY
1/4 C. CHOPPED WHOLE PECANS
1/4 t. CAYENNE PEPPER

CUT CAULIFLOWER INTO SMALL PIECES. DROP INTO BOILING WATER AND COOK 4 TO 5 MINUTES UNTIL BARELY TENDER AND DRAIN. MIX TOGETHER VINEGAR, GARLIC, BLACK PEPPER AND SALT. GRADUALLY BEAT IN THE OIL, MAKING A THICK SAUCE (A BLENDER OR PROCESSOR WORKS WELL). POUR SAUCE OVER COMBINED CAULIFLOWER, CELERY AND PECANS, TOSSING GENTLY. SPRINKLE WITH CAYENNE PEPPER. COVER AND CHILL AT LEAST TWO HOURS. SERVES 4. THIS DISH CAN ALSO BE HEATED AND USED AS A VEGETABLE SIDE DISH.

LEETA ALBEA'S
BLACK BEAN SALAD

2 CANS BLACK BEANS
1/2 HEAD ICEBERG LETTUCE
1/4 t. CUMIN
SALT & PEPPER TO TASTE
ITALIAN DRESSING
ONE YELLOW AND ONE RED PEPPER

DRAIN TWO CANS OF BLACK BEANS & SET ASIDE. WASH AND PREPARE LETTUCE IN LARGE BOWL. CUT PEPPERS AND MIX WITH LETTUCE. ADD BEANS AND CUMIN. CHILL FOR ABOUT ONE HOUR AND BEFORE SERVING, TOSS WITH DESIRED AMOUNT OF DRESSING. SERVES 6-8. THIS SALAD IS ESPECIALLY GOOD WITH MEXICAN DISHES.

CRISTY PALM
ELLEN'S EASY PASTA SALAD

7 oz. BOX MACARONI SHELLS
1 C. FROZ. PEAS OR CORN
1 CAN TUNA, OR ANY CUBED LEFT-OVER MEAT
1 t. DEHYDRATED ONION OPTIONAL
LOW-FAT MAYO OR MIRACLE WHIP
SALT & PEPPER TO TASTE

PUT SHELLS, FROZEN VEGETABLES AND ONION INTO BOILING WATER. BRING BACK TO BOIL AND COOK 7 MINUTES. RINSE AND DRAIN WELL IN STRAINER. IN BOWL, MIX PASTA, VEGETABLES AND MEAT. STIR IN ENOUGH MAYO OR DRESSING TO COAT, BUT NOT TOO MUCH. SERVE WARM OR CHILLED, SEASONING TO TASTE BEFORE SERVING. SERVES 4-6.

JOHN TUCKER'S
GRAM'S CHRISTMAS SALAD

1 LG. PKG. LIME JELLO
2 CUPS BOILING WATER
1 CUP ICE CUBES
1 20 oz. CAN CRUSHED PINE-APPLE W/ JUICE
2 C. LG. CURD COTTAGE CHEESE, DRAINED
2 C. KRAFT MAYONAISSE
2 C. CHOP. PECANS

MIX JELLO AND WATER UNTIL DISSOLVED, ADD ICE AND STIR TO MELT. ADD PINEAPPLE WITH JUICE AND STIR IN COTTAGE CHEESE, MAYO AND PECANS. REFRIGERATE UNTIL SET (ABOUT 2 HRS.) MAYO WILL BE LUMPY LIKE THE COTTAGE CHEESE. USE SQUARE GLASS DISH, APPROX. 8 x 8 x 4. QUICK TO MAKE AND IT TASTES WONDERFUL. SERVES 15.

MATTHEW BREMNER'S
ORANGE-ALMOND SALAD

6 GREEN ONIONS, CHOPPED
1 CUP CHOP. CELERY
11 oz. CAN MANDARIN ORANGES
1/2 C. SLIVERED ALMONDS
1 HEAD LETTUCE
1 PKG. RAW SPINACH

DRESSING INGREDIENTS:

1 1/2 C. SUGAR
2 t. DRY MUSTARD
2 t. SALT
1 SM. ONION
2/3 C. CIDER VINEGAR
2 C. VEGETABLE OIL
1/4 C. POPPY SEEDS

POUR DRESSING INGREDIENTS IN BLENDER AND BLEND ON HIGH UNTIL THOROUGHLY MIXED. TOSS SALAD INGREDIENTS AND MIX IN DRESSING. SERVES 4-6.

JENNIFER FENTRESS'
SPINACH SALAD

1 BAG RAW SPINACH
1 CAN MANDARIN ORANGES
1 PKG. SLIV. ALMONDS
OIL AND VINEGAR

WASH SPINACH AND TEAR INTO BITE-SIZE PIECES. PUT IT IN LARGE BOWL. DRAIN ORANGES AND ADD ORANGES AND ALMONDS TO SPINACH. MEASURE TWO TBLS. OIL AND TWO TBLS. VINEGAR. ADD TO BOWL AND TOSS WELL. SERVES 6.

WARD KENNEDY'S
FRUIT SALAD

1 C. SHREDDED COCONUT
1 C. MANDARIN ORANGES
1 C. CANNED PINEAPPLE
1 C. MINIATURE MARSH-MALLOWS
3/4 C. SOUR CREAM
1/4 C. MAYONNAISE

MIX INGREDIENTS AND CHILL. SERVES 4-6.

JESSICA REITER'S
GAZPACHO SALAD

1 LG. CUCUMBER, SLICED & QUARTERED
1 SM. GREEN PEPPER, CUT IN STRIPS
3 MED. TOMATOES, CHOP.
1 LG. AVACADO, CHOP.
1/2 C. SHREDDED MONTEREY JACK CHEESE

DRESSING INGREDIENTS:

1/2 C. OIL
JUICE OF ONE LIME
1 LG. CLOVE GARLIC, MINCED
1 T. ONION, CHOPPED
1-2 t. CHOPPED CILANTRO
3/4 t. CAYENNE
1/4 t. CUMIN
PEPPER TO TASTE

MIX INGREDIENTS FOR DRESSING. THIS CAN BE DONE AHEAD OF TIME. CUT UP VEGETABLES FOR SALAD BEFORE SERVING AND TOSS WITH DRESSING. SERVES 4.

ADAM ORLOWSKI'S
PRETZEL SALAD

1 8 oz. PKG. PRETZELS CRUSHED
1 1/2 STICKS MARGARINE, MELTED
3 T. SUGAR
1 8 oz. CR. CHEESE, SOFT & WHIPPED
1 PKG. DREAM WHIP
1 C. SUGAR
1 6 oz. STRAWBERRY JELLO
3 C. BOILING WATER
1 6 oz. FROZEN STRAWBERRIES, SLIGHTLY THAWED

MIX TOGETHER PRETZELS, MARGARINE & SUGAR. PUT 1/2 OF THIS MIXTURE IN A 9 x 13 PAN AND THE OTHER HALF IN ANOTHER PAN. BAKE BOTH FOR 10 MINUTES AT 350°, THEN COOL. MIX CREAM CHEESE, DREAM WHIP AND SUGAR. SPREAD ON COOL PRETZEL LAYER. DISSOLVE JELLO IN BOILING WATER AND ADD BERRIES. CHILL UNTIL PARTIALLY SET THEN POUR OVER CREAM CHEESE LAYER. CHILL. SPRINKLE A FEW MORE CRUSHED PRETZELS ON TOP. SERVES 10.

WARM CARAWAY CABBAGE SLAW

2 TB. BUTTER
3 C. SHREDDED CABBAGE (1/2 SMALL CABBAGE)
3 T. CIDER VINEGAR
2 T. WATER
1 T. SUGAR
1 t. CARAWAY SEED
1/2 t. SALT
1 LG. TART APPLE, UNPEELED CORED, CHOPPED

IN LARGE SKILLET, MELT BUTTER. ADD REMAINING INGREDIENTS EXCEPT APPLE. COOK OVER MEDIUM HEAT 3 MINUTES, STIRRING, UNTIL CABBAGE IS TENDER-CRISP. ADD APPLE; REDUCE HEAT TO LOW. COOK, STIRRING, 1 MINUTE. SERVE WARM.

BLAKE ERDEL
THE SALAD

DRESSING:

JUICE OF 1 LEMON
3 CLOVES GARLIC, CRUSHED
SALT & PEPPER TO TASTE
3/4 C. SALAD OIL

SALAD:

2 HEADS ROMAINE, WASHED DRIED & TORN.
2 C. CHERRY TOMATOES, HALVED.
1 C. COARSELY GRATED SWISS CHEESE
2/3 C. TOASTED, SLIVERED ALMONDS
1/3 C. GRATED PARMESAN CHEESE
1/4 LB. BACON, FRIED & CRUMBLED
1 C. CROUTONS

COMBINE LEMON JUICE, GARLIC, SALT & PEPPER. ADD OIL IN A STREAM, BEATING WITH A FORK. COVER AND LET STAND FOR 3 HOURS. TOSS SALAD INGREDIENTS WITH DRESSING. SEASON TO TASTE AND GARNISH WITH CROUTONS. SERVES 8.

SPINACH SALAD

1 LB. FRESH SPINACH, STEMS
REMOVED, IN BITE-SIZE PIECES
1 LB. CREAMED SMALL CURD
COTTAGE CHEESE
1/2 C. CHOPPED PECANS

DRESSING:

1/2 C. SUGAR
3 T. VINEGAR
1/2 C. SOUR CREAM OR YOGURT
2 t. HORSERADISH
1/2 t. DRY MUSTARD
1/2 t. SALT

COMBINE SPINACH, COTTAGE CHEESE AND PECANS. MIX DRESSING INGREDIENTS AND TOSS WITH SALAD. SERVES 8.

Vegetables

GINGER CANDIED CARROTS

12 MED. CARROTS, PEELED & SLICED VERY THINLY
4 T. BUTTER, MELTED
1/4 C. BROWN SUGAR
1 1/2 t. GR. GINGER
1/2 t. CARAWAY SEED

IN SAUCEPAN, COMBINE CARROTS WITH WATER TO COVER. COOK UNTIL TENDER-CRISP. MELT BUTTER IN SMALL SAUCEPAN. ADD SUGAR, GINGER AND CARAWAY SEEDS. MIX WELL. DRAIN CARROTS, RETURN TO PAN AND ADD BUTTER MIXTURE. COOK OVER LOW HEAT, 5 MINUTES, STIRRING OCCASIONALLY. SERVES 6-8.

SCOTT SACK'S
OVEN FRIED POTATOES

6-8 MEDIUM POTATOES, WASHED
WITH PEEL, SLICED
1 MED. ONION, CHOPPED
1/4-1/2 LB. BACON, DICED

SPRAY CASSEROLE DISH WITH COOKING SPRAY. BEGIN WITH BACON PIECES SCATTERED ON BOTTOM, THEN POTATOES, THEN SPRINKLE ONION. REPEAT LAYERS AND END WITH BACON AND ONION ON TOP. COVER WITH FOIL AND BAKE AT 375° FOR 45 MINUTES. SERVES 6. THIS DISH CAN ALSO BE PREPARED ON GRILL. USE HEAVY-DUTY FOIL AS BAKING DISH AND WRAP COMPLETELY. GRILL FOR 50-60 MINUTES. COOKING TIME VARIES DEPENDING ON QUANTITY PREPARED.

HASH BROWN CASSEROLE

1 2 LB. BAG FROZ. HASH BROWNS
2 CANS CREAM OF POTATO SOUP
8 OZ. SHREDDED SHARP CHEDDAR CHEESE
1 TSP. GARLIC SALT
1/2 C. GRATED PARMESAN

MIX EVERYTHING EXCEPT PARMESAN CHEESE. POUR INTO A 2 1/2 QT. CASSEROLE OR 9 x 13 PAN. SPRINKLE WITH PARMESAN AND DOT WITH BUTTER. BAKE AT 350° FOR ONE HOUR.

SEAN DONNELLY'S
POTATO BAKE

16 NEW POTATOES, BOILED, QUARTERED, PEELED OR NOT
1 C. MAYONNAISE
1/2 LB. BACON, DICED AND FRIED CRISP
1/2 LB. GRATED SHARP CHEESE
1/2 C. ONION, CHOPPED
1/4 C. SLICED GREEN OLIVES

MIX ALL BUT BACON AND GREEN OLIVES TOGETHER. PUT IN BUTTERED CASSEROLE. SPRINKLE BACON AND OLIVES OVER THE TOP. BAKE UNTIL HOT AT 350°. SERVES 6-8.

TOM HARDY'S
SWEDISH CHEESE POTATOES

1 C. MILK
3 EGGS
1 1/2 t. SALT
1/8 t. PEPPER
1 C. CUBED CHEDDAR CHEESE
2 T. SOFT MARGARINE
1/2 GREEN PEPPER, 1" PIECES
1 SM. ONION, QUARTERED
4 MED. POTATOES, PARED AND CUBED

PLACE ALL INGREDIENTS IN BLENDER CONTAINER, IN ORDER LISTED. RUN ON SPEED 6 (OR HIGH) JUST UNTIL ALL POTATOES GO THROUGH BLADES. DO NOT OVERBLEND. POUR INTO GREASED 1 1/2 QT. CASSEROLE. BAKE FOR ONE HOUR AT 350°. SERVES 6.

HERB BUTTERED POTATOES & PEAS

2 LB. NEW POTATOES, UNPEELED
1/2 C. BUTTER
3/4 t. SALT
1/4 t. THYME
1/4 t. MARJORAM
1/4 t. PEPPER
1/2 BAY LEAF
1 PKG. FROZ. PEAS, THAWED & DRAINED

IN HEAVY SAUCEPAN, COOK POTATOES IN BOILING WATER WITH 1/2 t. SALT FOR 15-18 MINUTES OR UNTIL ALMOST TENDER. DRAIN. CUT POTATOES IN HALF; ADD BUTTER, SALT AND SEASONINGS. COVER AND COOK OVER MEDIUM HEAT, STIRRING OCCASIONALLY, FOR 5-10 MINUTES. STIR IN PEAS. HEAT THROUGH.

JONATHAN McCULLOUGH'S
SPINACH NEW ORLEANS

3 PKGS. FROZ. CHOP. SPINACH
1 LG. CREAM CHEESE
2 T. GRATED ONION
1 C. PEPPERIDGE FARM STUFFING MIX
1 STICK MARGARINE

COOK SPINACH AS DIRECTED ON PACKAGE. DRAIN WELL AND ADD AT ONCE, CREAM CHEESE, ONION, 1/2 STICK MELTED MARGARINE. PUT IN CASSEROLE. COVER WITH STUFFING MIX AND OTHER 1/2 STICK MELTED MARGARINE. BAKE AT 325° FOR 30 MINUTES. SERVES 8.

PEAS EXTRAORDINAIRE

1 LB. FROZ. TINY PEAS, THAWED
1/2 C. CRUMBLED COOKED BACON
8 oz. CANNED WATED CHESTNUTS, DRAINED & CHOPPED
1/4 C. CHOP. ONION
11 oz. CANNED CREAM OF CELERY SOUP
1/2 to 1 C. SEASONED POULTRY STUFFING
2 TB. MELTED BUTTER
1/4 C. SHERRY

SPREAD PEAS OVER BOTTOM OF GREASED 1 QT. CASSEROLE. COMBINE BACON, WATER CHESTNUTS, ONION AND SOUP. SPOON MIXTURE OVER PEAS. SPRINKLE STUFFING OVER MIXTURE. DRIZZLE BUTTER OVER STUFFING. POUR SHERRY OVER TOP BAKE IN PREHEATED 350° OVEN 30 MINUTES. TO DOUBLE RECIPE, REPEAT PEA AND SOUP LAYERS. ADD STUFFING, BUTTER AND SHERRY TO TOP ONLY. SERVES 6.

ANDREW SWEENEY'S
POTATO CASSEROLE

1/2 C. CHOP. ONION
1 CAN CR. OF CHICKEN SOUP
1 PT. SOUR CREAM (12 oz)
2 C. CHEDDAR CHEESE
1 t. SALT
1/2 t. PEPPER
32 oz. BAG ORE-IDA HASH BROWNS
1/2 C. BUTTER (OR MARGARINE)
1 C. CRUSHED CORN FLAKES

BUTTER 9 x 13 GLASS BAKING DISH. THAW POTATOES. MIX ONION, SOUP, SOUR CREAM, CHEESE, SALT & PEPPER. ADD POTATOES AND MIX. POUR INTO BAKING DISH. TOP WITH CRUSHED CORN FLAKES AND POUR MELTED MARGARINE OVER FLAKES. BAKE UNCOVERED ONE HOUR AT 350° OR UNTIL GOLDEN BROWN. THIS DISH MAY BE PUT TOGETHER UP TO TWO DAYS AHEAD OF TIME. COVER, REFRIGERATE AND COOK RIGHT BEFORE NEEDED.

GREEN BEANS WITH BACON

1 MED. ONION, CHOP.
5 SLICES BACON, COOKED, CRUMBLED, FAT RESERVED
2 POUNDS GREEN BEANS
1 t. RED PEPPER FLAKES
SALT TO TASTE
1 C. BOILING WATER
3 TB. MELTED BUTTER
3 t. WHITE VINEGAR
1 LG. TOMATO, DICED

IN LARGE SAUCEPAN, SAUTE ONION IN RESERVED BACON FAT UNTIL SOFT. ADD GREEN BEANS, PEPPER FLAKES AND SALT. SAUTE OVER HIGH HEAT FOR TWO MINUTES. REDUCE HEAT TO LOW. ADD ONE CUP BOILING WATER AND COVER. COOK 15 MINUTES, SHAKING PAN OCCASIONALLY. ADD BUTTER, VINEGAR AND TOMATO. HEAT THOROUGHLY. SPRINKLE WITH CRUMBLED BACON AND SERVE IMMEDIATELY. SERVES 8

BROCCOLI-CAULIFLOWER DELIGHT

1 MED. BROCCOLI)
1 MED. CAULIFLOWER) RAW OR SLIGHTLY STEAMED, THEN COOLED
1/2 BOX CHERRY TOMATOES
1 8 oz. JAR UNSALTED, DRY ROASTED PEANUTS

COMBINE ABOVE SALAD INGREDIENTS. TOSS WITH FOLLOWING DRESSING.

1 PKG. ORIGINAL HIDDEN VALLEY RANCH DRESSING
1 C. SOUR CREAM
1/2 C. MAYO. OR SALAD DRESSING

WARM STEAK SALAD

1 LB. ROUND OR FLANK STEAK
3 TB. OLIVE OIL
1 LG. ONION
1 SWEET RED PEPPER
1 CLOVE MINCED GARLIC
1 1/2 TB. RED WINE VINEGAR
1 t. DIJON MUSTARD
1/4 C. CHOPPED PARSLEY
4 C. MIXED LETTUCE (ANY KIND OR COMBINATION)

HALVE AND THINLY SLICE ONION. SLICE PEPPER INTO 1/4" THICK PIECES. SLICE STEAK INTO 1/2" SLICES. HEAT OIL IN SKILLET. ADD ONION AND SAUTE UNTIL TENDER, ADD RED PEPPER AND GARLIC. SAUTE UNTIL PEPPER IS TENDER-CRISP. STIR IN VINEGAR AND MUSTARD. ADD STEAK AND HEAT THROUGH. REMOVE FROM HEAT AND ADD PARSLEY. ARRANGE MIXED LETTUCE AND TOP WITH STEAK MIXTURE. SERVE AT ONCE. SERVES 4.

THE BEST BAKED BEANS

1 QT. PORK & BEANS
1 t. PREPARED MUSTARD
1/2 C. BARBEQUE SAUCE
1/2 C. BROWN SUGAR
1/2 C. MAPLE SYRUP
2 t. LAWRY'S SEASONED SALT
3 LG. CLOVES GARLIC, SLICED
4 LG. ONIONS, SLICED IN RINGS
2 (16 oz) CANS PINEAPPLE RINGS
4 GR. PEPPERS, SLICED IN RINGS
1/4 LB. BACON

MIX FIRST SEVEN INGREDIENTS AND PUT IN 9 x 13 PAN. COVER TOP WITH SEPARATED ONION RINGS, FOLLOWED BY PINEAPPLE RINGS, THEN GREEN PEPPER RINGS. ENTIRELY COVER TOP WITH SLICED BACON, AND BAKE AT 400° FOR 45 MINUTES. SERVES 10.

MARGARLELIA McCOY'S
STEWED TOMATO AND OKRA

1 10 oz. PKG. FROZ. OKRA, COOKED
1/4 C. CHOP. ONION
1/4 C. CHOP. GR. PEPPER
1 t. VEGETABLE OIL
1/2 t. SALT
1/4 t. PEPPER
1 C. CANNED TOMATOES

COOK OKRA ACCORDING TO DIRECTIONS, DRAIN. COOK ONION AND GREEN PEPPER IN OIL UNTIL TENDER AND THEN ADD SEASONINGS, OKRA AND TOMATOES. COOK ON LOW HEAT UNTIL HEATED THROUGH. SERVES 6.

ABBY YAKEY'S
CORN CASSEROLE

MIX TOGETHER IN BOWL & PUT ASIDE:

1 BOX JIFFY CORN BREAD MIX
1 EGG
1/3 CUP MILK
1 CAN CR. CORN
1 CAN WHOLE KERNEL CORN

SAUTE TOGETHER 2 TB. MARGARINE & 1 SM. ONION, DICED.
ADD TO ONIONS AND MIX WELL:

8 OZ. SOUR CREAM
4-6 OZ. CHEDDAR CHEESE SHREDDED

GREASE BOTTOM OF CASSEROLE DISH AND SPREAD CORN BREAD MIXTURE IN DISH. DOLLOP EVENLY SOUR CREAM, ONION, CHEESE MIXTURE ON TOP OF CORNBREAD. SPRINKLE ADDITIONAL CHEESE ON TOP, IF DESIRED. BAKE 350° UNTIL FIRM AND GOLDEN BROWN, AROUND 45-50 MINUTES. SERVES 10.

KATY ELLIS'
ASPARAGUS CASSEROLE

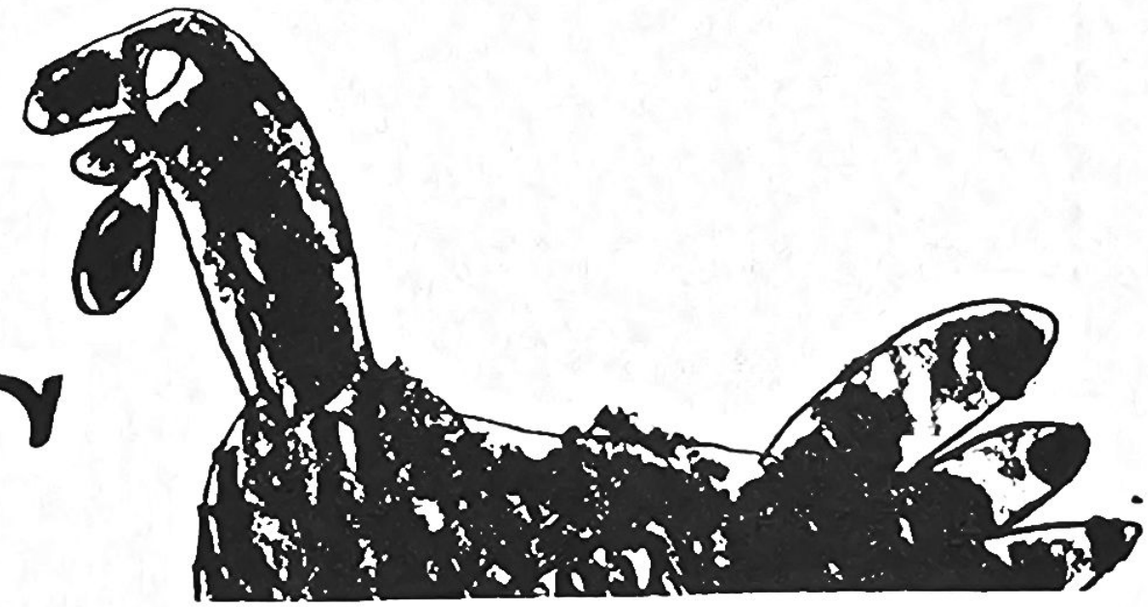
2 OR 3 LG. CANS OF ALL GREEN ASPARAGUS PIECES
3/4 LB. NIPPY CHEESE (OLD ENGLISH)
1 CAN MUSHROOMS, DRAINED
SCANT CUP OF MILK
2 OR 3 HARD BOILED EGGS, SLICED
2 TBS. BUTTER
2 TBS. FLOUR
2 TBS. ASPARAGUS JUICE
SALT & PEPPER TO TASTE

MELT BUTTER IN A SAUCEPAN. ADD FLOUR. MIX WELL. ADD ASPARAGUS JUICE AND MAKE A PASTE. RETURN TO HEAT AND ADD MILK, STIRRING WELL. ADD CHEESE AND STIR UNTIL DISSOLVED. ADD MUSHROOMS AND SEASONING. DRAIN ASPARAGUS AND LINE BOTTOM OF DISH. COVER WITH CHEESE SAUCE. THEN LAYER WITH SLICED HARD BOILED EGGS. REPEAT. END WITH CHEESE AND EGGS ON TOP. (3 CANS ASPARAGUS AND 3 EGGS MAKES A LARGER BATCH.) BAKE AT 350 FOR 20 MIN.

ARTICHOKE HEARTS IN VERMOUTH SAUCE

2 (14 oz) CANS ARTICHOKE HEARTS, DRAINED
1 C. WHITE VERMOUTH
1 T. LEMON JUICE
1 CLOVE CRUSHED GARLIC
1-2 T. CHOP. PARSLEY
1/2 C. BUTTER

COMBINE VERMOUTH, LEMON JUICE, GARLIC, PARSLEY AND BUTTER AND SIMMER ABOUT 5 MINUTES AND HEAT THROUGH. SERVES 8.



Main Courses

BLAKE ERDEL'S
EASY ORANGE CHICKEN

1 FRYER, CUT UP (OR BREASTS)
1/8 C. MELTED BUTTER
6 oz. FROZ. ORANGE JUICE, THAWED
6 oz. BOURBON

COMBINE LAST 3 INGREDIENTS. POUR OVER CHICKEN IN A 9 x 13 BAKING DISH. BAKE 1 HOUR AT 350°, BASTING OCCASIONALLY. SERVE WITH RICE.

REBECCA & COURTNEY BOSWELL'S
PIZZA DOGS

2 C. SHREDDED CHEDDAR CHEESE
1 6 oz. CAN TOMATO PASTE
1 t. SUGAR
3/4 t. GARLIC SALT
1/2 t. OREGANO
8 HOT DOGS
8 HOT DOG BUNS

COMBINE CHEESE, TOMATO PASTE, SUGAR, GARLIC SALT AND OREGANO. SPREAD MIXTURE ON INSIDE OF OPENED HOT DOG ROLLS. SPLIT HOT DOGS LENGTHWISE (NOT ALL THE WAY THROUGH) AND PLACE ON BAKING SHEET BESIDE ROLLS. BROIL UNTIL DOGS ARE HOT AND CHEESE IS MELTED. PLACE DOGS ON ROLLS AND SERVE AT ONCE. SERVES 8.

JASON ORLOWSKI'S
SLIM COOKING "FRIED" CHICKEN

1/2 C. SKIM MILK
1 EGG
1 C. CRUSHED CORN FLAKES
1/3 C. PARMESAN CHEESE
4 CHICKEN BREASTS

1/2 C. FLOUR
2 t. PARSLEY
1/2 t. PEPPER
1/2 t. PAPRIKA

DIP CHICKEN IN MILK AND EGG MIXTURE. THEN DIP IT IN FLOUR, PARSLEY, PEPPER, AND PAPRIKA MIXTURE. DIP IT AGAIN IN MILK AND EGG AND THEN ROLL CHICKEN BREASTS IN CORN FLAKES AND CHEESE. SPRAY BOTTOM OF PAN AND BAKE FOR 1 HOUR AT 350°. SERVES 4.

ABBY YAKEY'S
HAMBURGER NOODLE CASSEROLE

1 1/2 LB. GR. BEEF
8 LASAGNE NOODLES
1 ONION, CHOPPED
4 oz. GRATED CHEDDAR
15 oz. SPAGHETTI SAUCE
8 oz. SWISS CHEESE, GRATED
1/2 C. PARMESAN CHEESE

BROWN MEAT WITH ONION, DRAIN. COOK NOODLES ACCORDING TO PACKAGE DIRECTIONS. LAYER 4 NOODLES IN BOTTOM OF 3 QT. CASSEROLE DISH. ADD LAYER OF MEAT, CHEDDAR CHEESE, SPAGHETTI SAUCE AND SWISS CHEESE. REPEAT LAYERS BEGINNING WITH NOODLES. SPRINKLE PARMESAN CHEESE ON TOP. BAKE 350° FOR ONE HOUR. SERVES 4-6.

KATY ELLIS'
EASY CHICKEN DIVAN

2 10 oz. PKGS. FROZ. BROCCOLI
2 C. SLICED TURKEY OR 3 C. SLICED CHICKEN BREAST
2 CANS CR. OF CHICKEN SOUP
1 C. MAYONNAISE
1 t. LEMON JUICE
1/2 t. CURRY POWDER
1/2 C. SOFT BREAD CRUMBS
1 T. MELTED BUTTER
1/2 C. SHREDDED CHEDDAR CHEESE

COOK BROCCOLI UNTIL TENDER. ARRANGE STALKS IN RECTANGULAR GREASED CASSEROLE. PLACE CHICKEN (OR TURKEY) ON TOP. COMBINE SOUP AND MAYO WITH LEMON JUICE AND CURRY POWDER. POUR MIXTURE OVER CHICKEN. SPRINKLE WITH CHEESE AND COMBINE BREAD CRUMBS WITH MELTED BUTTER AND SPRINKLE OVER ALL. (CAN BE TRIMMED WITH PIMENTOS FOR A MORE FESTIVE LOOK). BAKE AT 350° FOR 25-30 MINUTES. SERVES 6-8.

JACOB PACTOR'S
BROCCOLI QUADRETTINI

1/2 LB. BACON
6 oz. THIN SPAGHETTI
1 BUNCH FRESH BROCCOLI
1/2 C. BUTTER OR MARGARINE
3/4 C. GRATED PARMESAN CHEESE

COOK BACON UNTIL LIGHTLY BROWNED. DRAIN, CRUMBLE AND SET ASIDE. COOK SPAGHETTI ACCORDING TO PACKAGE DIRECTIONS; DRAIN. TRIM BROCCOLI AND COOK COVERED UNTIL CRISP TENDER, 10 TO 15 MINUTES. DRAIN AND CHOP INTO 1/4 INCH PIECES. IN LARGE SAUCEPAN, MELT BUTTER, ADD BACON, PASTA, BROCCOLI AND GRATED CHEESE. MIX WELL AND COOK OVER LOW HEAT UNTIL HEATED THROUGH. SERVES 4-6.

SHANNON BELLAMY'S
BAKED CHICKEN SALAD

1 1/2 C. COOKED CHICKEN, COARSELY CHOPPED
1 1/2 C. CHOP. CELERY
1 1/2 C. CHOP. NUTS
1/2 t. SALT
1/8 t. LEMON JUICE
3/4 C. MAYO
1 C. CRUSHED POTATO CHIPS

COMBINE ALL INGREDIENTS, EXCEPT POTATO CHIPS. TOSS LIGHTLY. HEAP INTO INDIVIDUAL BAKING DISHES (OR ONE LARGE CASSEROLE) AND SPRINKLE ON THE CHIPS. BAKE AT 450° UNTIL LIGHTLY BROWNED. SERVES 6.

MATTHEW BOCH'S
FAVORITE MEATBALLS

MEATBALLS:

1 1/2 LBS. GR. BEEF
1/2 LB. GR. PORK
1 1/4 C. BREAD CRUMBS (ITALIAN STYLE)
1 C. ROMANO OR PARMESAN CHEESE
4 CLOVES GARLIC, MINCED
1 C. CELERY, CHOPPED
1/2 C. PARSLEY, CHOPPED
4 EGGS, SLIGHTLY BEATED
SALT & PEPPER TO TASTE

SAUCE:

1 MED. ONION, CHOPPED
2 T. MARGARINE
2 (6 oz.) CANS TOMATO PASTE
2 (8 oz.) CANS TOMATO SAUCE
WATER

COMBINE ALL MEATBALL INGREDIENTS AND WORK THEM TOGETHER WITH YOUR HANDS. ROLL INTO BALLS. PLACE IN 9 x 11 BAKING DISH AND COVER WITH WAX PAPER. COOK IN MICROWAVE 20-25 MIN. (OR FRY IN DEEP FAT). COOK ONIONS IN MARGARINE UNTIL GOLDEN BROWN. ADD TOMATO SAUCE AND PASTE. ADD MEATBALLS TO THE SAUCE AND ENOUGH WATER TO KEEP IT FROM GETTING TOO THICK. CONTINUE DOING THIS ENTIRE COOKING TIME. ADD SALT AND PEPPER TO TASTE. COOK 1 1/2 TO 2 HOURS OVER LOW HEAT. SERVES 6-8.

PETER LUCHT'S
COMPANY TUNA BAKE

1 6 1/2 oz. TUNA, DRAINED
1-2 C. MACARONI OR NOODLES UNCOOKED
1 3 oz. PKG. CREAM CHEESE
1 10 1/2 oz. CAN CREAM OF CHICKEN SOUP
1 t. PREPARED MUSTARD
1/3 C. MILK
1 T. CHOP. ONION
1 T. CHOP. PIMENTO (OPTIONAL)
1/2 C. DRY BREAD CRUMBS
2 T. BUTTER

COOK MACARONI PRODUCT ACCORDING TO PACKAGE DIRECTIONS. DRAIN. BLEND CREAM CHEESE AND SOUP TOGETHER. STIR IN TUNA, ONION, MUSTARD, MILK, PIMENTO AND MACARONI. SPOON INTO BUTTERED CASSEROLE DISH (1 1/2 QT.). SAUTE BREAD CRUMBS IN BUTTER AND SPRINKLE OVER CASSEROLE. BAKE FOR 20-25 MINUTES AT 375°. SERVES 4-5.

JOHN TUCKER'S
BEEFY MAC

2 LBS. GROUND CHUCK
1 MED. ONION, CHOP.
1/2 GREEN PEPPER, CHOP.
1 CLOVE GARLIC, MINCED
2 CANS STEWED TOMATOES
1 LB. MACARONI
1 C. HOT WATER
SERVE WITH SHREDDED CHEESE IF DESIRED

BROWN BEEF IN LARGE POT WITH ONION, THEN ADD GREEN PEPPER AND GARLIC. DRAIN. ADD TOMATOES, BRING TO A BOIL AND SIMMER 10 MINUTES. ADD WATER AND MACARONI. COOK OVER MEDIUM HEAT APPROX. 25 MIN. OR TILL THICKENED. SERVE WITH TOSSED SALAD AND ROLLS. SERVES 5-6.

PASTA WITH FOUR CHEESES

1/4 LB. BUTTER
1/4 LB. BEL PAESE CHEESE, CUBED
1/4 LB. GORGONZOLA CHEESE, CRUMBLED
1/4 LB. FONTINA CHEESE, CUBED
1/2 C. FRESHLY GRATED PARMESAN CHEESE
1 C. WHIPPING CREAM
FRESHLY GROUND PEPPER
1 LB. UNCOOKED SPINACH FETTUCCINE, OR ANY OTHER LIKE PASTA
FINELY CHOPPED PARSLEY

IN TOP OF DOUBLER BOILER, MELT BUTTER OVER LOW HEAT. ADD FIRST THREE CHEESES, STIRRING UNTIL MELTED. STIR IN PARMESAN, CREAM AND PEPPER. BLEND WELL. HOLD ON VERY LOW HEAT WHILE COOKING PASTA UNTIL SLIGHTLY UNDERDONE. DRAIN PASTA. TOSS WITH SAUCE, GARNISH WITH PARSLEY AND SERVE IMMEDIATELY.

LUCY WERT'S
PORK CHOPS WITH YAMS

4 PORK CHOPS
2 APPLES
2 SM. YAMS
3/4 C. APPLE OR ORANGE JUICE
1 LG. ONION

BROWN CHOPS OVER MEDIUM HIGH HEAT. PEEL APPLES AND CUT INTO 6 PIECES EACH. CUT UNPEELED YAMS INTO SIMILAR SIZE PIECES. CUT ONION INTO 4 PIECES. ADD EVERYTHING TO SKILLET, POUR JUICE OVER THE TOP AND SIMMER FOR ABOUT 45-60 MINUTES DEPENDING ON THE THICKNESS OF CHOPS. USE SALT AND PEPPER TO TASTE. SERVES 4.

JOYCE ADAMS'
MICROWAVE CHILI

4 LG. ONIONS, CHOP.
1 LG. GR. PEPPER, CHOP.
1 1/4 LBS. GR. CHUCK
2 t. GARLIC POWDER
2 t. CHILI POWDER
2 15 oz. CANS DARK RED KIDNEY BEANS
1 12 oz. CAN TOMATO PASTE
1 1/2 C. DRY MACARONI

USE A LARGE MICROWAVE CASSEROLE WITH LID AND KEEP LID ON AT ALL TIMES. MICRO ONIONS ON HIGH FOR 4 MINUTES. ADD GREEN PEPPER AND MICRO ON HIGH FOR 7 MINUTES. ADD 3 oz. WATER AND MICRO ON HIGH FOR 3 MINUTES. ADD MEAT AND SEASONINGS AND MICRO ON HIGH FOR 5 MINUTES; BREAK UP MEAT. ADD WASHED AND DRAINED BEANS, TOMATO PASTE AND 18 oz. HOT WATER. STIR. ADD MACARONI. MICRO ON HIGH 12 MINUTES. STIR AND ADD WATER, IF NEEDED. MICRO ON HIGH 10 MORE MINUTES OR UNTIL MACARONI IS COOKED. IF IT'S TOO RUNNY, MICRO WITH LID OFF FOR 5 MINUTES. SERVES 8. KEEPS WELL AND LEFTOVERS ARE GREAT.

LUCY WERT'S
MICRO-GRILLED CHICKEN

4 CHICKEN BREASTS
1/4 CUP SOY SAUCE
2 TB. PACKED BR. SUGAR
2 CLOVES MINCED GARLIC
1/2 t. DRY MUSTARD
1/2 t. PAPRIKA

PLACE CHICKEN IN SINGLE LAYER IN SMALLEST MICROWAVE BAKING DISH AVAILABLE. MIX ALL OTHER INGREDIENTS IN BOWL UNTIL BROWN SUGAR IS DISSOLVED. POUR OVER CHICKEN AND TURN TO COAT. PLACE CHICKEN WITH MEATIEST PORTION TO THE OUTSIDE OF THE DISH. COVER LOOSELY AND FULLY COOK ON HIGH FOR 15 MINUTES, REARRANGING CHICKEN HALFWAY THROUGH COOKING TIME. PUT ON COVERED GRILL OVER MEDIUM HOT COALS FOR 10 MINUTES TURNING ONCE UNTIL CRISPY. SERVES 4.

WARM STEAK SALAD

ABBY YAKEY'S
MEAT PIES

1 LB. GR. BEEF
4 oz. CREAM CHEESE
1 SM. ONION, CHOPPED
GARLIC SALT, TO TASTE

1 PKG. 8 REFRIGERATED CRESCENT ROLLS
1 PKG. BROWN GRAVY MIX, OPTIONAL

BROWN HAMBURGER AND ONION, DRAIN GREASE. ADD CREAM CHEESE AND GARLIC SALT. COOK ON LOW UNTIL CHEESE MELTS. SEPARATE CRESCENT ROLLS INTO 4 RECTANGLES. POUR 1/4 BEEF MIXTURE ON EACH RECTANGLE. FOLD OVER RECTANGLE AND SEAL EDGES. BAKE ACCORDING TO DIRECTIONS ON PACKAGE. MAKE BROWN GRAVY ACCORDING TO DIRECTIONS. POUR GRAVY OVER BAKED MEAT PIE AND SERVE. SERVES 4.

BLAKE ERDEL'S
B-B-Q BEEF BRISKET
FOR SANDWICHES

1 3 LB. BEEF BRISKET
1 to 1 1/2 BOTTLES HUNT'S SOUTHERN STYLE SAUCE (BLUE CAP)
1 ONION, CHOPPED

PLACE BRISKET IN 9 x 13 PAN. COVER WITH SAUCE, THEN CHOPPED ONION. COVER WITH FOIL. BAKE AT 250° FOR 5-6 HOURS. ALLOW TO COOL BEFORE SHREDDING MEAT AND MIXING WITH SAUCE. SERVE ON BIG EGG BUNS.

MELISSA HANCOCK'S
EASY TURKEY POT PIE

1 PKG. ALL-READY PIE CRUST
2 C. CHOP. TURKEY OR CHICKEN
1 C. MIXED VEGETABLES, DRAINED
1 CAN HEALTHY REQUEST CREAM OF CHICKEN SOUP
1 t. POULTRY SEASONING
DASH PEPPER

PREPARE ONE PIE CRUST ACCORDING TO PKG. DIRECTIONS; PLACE IN A 9 OR 10" PIE PLATE. MIX TURKEY, DRAINED VEGETABLES, CREAM OF CHICKEN SOUP, POULTRY SEASONING AND PEPPER. POUR INTO PREPARED CRUST; TOP WITH 2nd CRUST FOLLOWING DIRECTIONS FOR 2 CRUST PIE. BAKE AT 400° FOR 45-50 MINS. LET STAND 10 MINUTES BEFORE CUTTING.

BLAKE ERDEL'S
CHICKEN TORTELLINI SOUP

9 oz. PKG. FROZ. CUT BROCCOLI, THAWED
6 C. WATER
3 (10 3/4 oz) CANS CONDENSED CHICKEN BROTH
1 10 3/4 oz. CAN CONDENSED CREAM OF CHICKEN SOUP
2 C. CUBED COOKED CHICKEN
1 C. CHOP. ONIONS
1 C. SLICED CARROTS
1/2 C. DRY VERMOUTH OR WATER
2 GARLIC CLOVES, MINCED
1/2 t. BASIL LEAVES
1/2 t. OREGANO LEAVES
7 oz. PKG. CHEESE TORTELLINI
GRATED PARMESAN, OPTIONAL

IN LARGE SAUCEPAN OR DUTCH OVEN, COMBINE WATER, CHICKEN BROTH, SOUP, CHICKEN, ONIONS, CARROTS, VERMOUTH, GARLIC, BASIL AND OREGANO. BRING TO A BOIL; ADD TORTELLINI. SIMMER, UNCOVERED 30 MINUTES. ADD BROCCOLI AND SIMMER AN ADDITIONAL 5-10 MINUTES OR UNTIL BROCCOLI IS TENDER. SERVE WITH CHEESE. MAKES 10 SERVINGS.

BARRY RODRIGUEZ'
SPAGHETTI CARBONARA

2 EGG YOLKS
1/2 CUP HALF & HALF OR CREAM
1/3 C. GRATED PARMESAN CHEESE
1/4 C. CHOP. PARSLEY
1/4 t. SALT
1/4 t. PEPPER
1 8 oz. PKG. SPAGHETTI
6 SLICES BACON, CHOPPED
1 LG. GARLIC CLOVE, CRUSHED
1 1/2 T. BUTTER OR MARGARINE
ADDITIONAL GRATED PARMESAN CHEESE, IF NEEDED

IN BOWL, MIX EGG YOLKS, CREAM CHEESE, PARSLEY, SALT & PEPPER. SET ASIDE. COOK BACON AND GARLIC UNTIL BROWNED AND CRISP. COOK SPAGHETTI ACCORDING TO PACKAGE DIRECTIONS. DRAIN. MIX TOGETHER SPAGHETTI, EGG MIXTURE, BACON AND BUTTER. TOSS TO MIX WELL. SPRINKLE WITH ADDITIONAL CHEESE IF DESIRED. SERVE IMMEDIATELY. SERVES 4.

SHANNON BELLAMY'S
CHEESEBURGER CASSEROLE

1 LB. GR. BEEF
1 MED. ONION, CHOP.
1/4 C. CHOP. FRESH MANGO,
OR 1 t. DRY MANGO
SALT & PEPPER

1 (15 oz.) CAN TOMATO SAUCE
1/4 C. CATSUP
2 PKGS. MOZZARELLA CHEESE
1 PKG. BISCUITS

BROWN BEEF, ONION, MANGO, SALT AND PEPPER. DRAIN. POUR IN TOMATO SAUCE, CATSUP. SIMMER 10 MINUTES, LOW HEAT. POUR 1/2 OF MEAT MIXTURE INTO BAKING DISH, PUT ON A LAYER OF SLICED CHEESE AND THEN REST OF BEEF AND CHEESE AND PUT BISCUITS ON TOP. BAKE UNTIL BISCUITS ARE BROWN AT 350° FOR 20 MINUTES OR SO. SERVES 6.

G. J. RAIKOS'
EASY BEEF STROGANOFF

2 LBS. SIRLOIN TIP, SLICED THIN IN 3" STRIPS
8 oz. FRESH MUSHROOMS, SLICED THIN
SALT & PEPPER
16 oz. SOUR CREAM
4 T. BUTTER
1/2 C. RED WINE
1 LB. EGG NOODLES OR 5 C. COOKED RICE

SAUTE SIRLOIN STRIPS QUICKLY IN BUTTER. ADD MUSHROOMS, WINE, SALT AND PEPPER TO TASTE. COOK OVER LOW HEAT 15-20 MINUTES. ADD SOUR CREAM AT LAST MINUTE. DO NOT ALLOW TO BOIL, BUT COOK ABOUT FIVE MINUTES TO HEAT THROUGH. SERVE OVER COOKED EGG NOODLES OR RICE. SERVES 6.

JILL WILSON'S
BEEF DISH

1 CAN CELERY SOUP
1 CAN MUSHROOM SOUP
1 PKG. ONION SOUP MIX
2 LBS. STEW MEAT (DON'T BROWN MEAT)
3/4 C. WHITE SHERRY WINE

MIX ALL INGREDIENTS TOGETHER. BAKE IN DEEP CASSEROLE DISH, COVERED, FOR 3 HOURS IN A 300° OVEN. SERVE OVER RICE OR NOODLES. SERVES 6.

SCOTT SACK'S
CHICKEN CORDON BLEU

BONELESS CHICKEN BREASTS
MAYONNAISE, SLIGHTLY WATERED DOWN
BOILED HAM SLICES
SWISS CHEESE SLICES
ITALIAN SEASONED BREAD CRUMBS
TOOTHPICKS

PRESS OR ROLL CHICKEN BREASTS THIN ENOUGH TO ROLL UP. PLACE SLICE OF HAM AND CHEESE ON EACH PIECE. YOU MAY HAVE TO PUT 2 PIECES OF CHICKEN TOGETHER IF PIECES ARE SMALL. ROLL UP AND SECURE WITH TOOTHPICKS. DIP IN MAYO AND THEN CRUMBS. BAKE 375° FOR 25-30 MINUTES. EACH ROLLED CHICKEN BREAST IS ONE SERVING.

MARGARLELIA McCOY'S
PARMESAN CHICKEN BAKE

1/4 C. DRY BREAD CRUMBS
2 TBLS. GR. PARMESAN CHEESE
1 TBL. PARSLEY FLAKES
1 t. SALT
1/8 t. LEMON PEPPER
1/8 t. THYME
3 WHOLE CHICKEN BREASTS, SPLIT & SKINNED
3 TBLS. MELTED MARGARINE

PREHEAT OVEN TO 350°. COMBINE BREAD CRUMBS, CHEESE AND SEASONINGS IN SHALLOW DISH. DIP CHICKEN IN MIXTURE. COVER BOTH SIDES OF CHICKEN. MELT MARGARINE IN BAKING DISH IN OVEN. ADD CHICKEN, TURNING TO COAT BOTH SIDES WITH MARGARINE. BAKE UNCOVERED FOR ONE HOUR. MAKES 6 SERVINGS.

DERICK PIERCE'S
HUNGARIAN GOULASH

1/4 C. SHORTENING
2 LB. BEEF CHUCK OR ROUND, CUT IN 1" CUBES
1 C. SLICED ONION
1 SM. CLOVE GARLIC, MINCED
3/4 C. CATSUP
2 TBL. WORCESTERSHIRE SAUCE
1 TBL. BROWN SUGAR
2 t. SALT
2 t. PAPRIKA
1/2 t. DRY MUSTARD
1 1/2 CUPS WATER
2 TBL. FLOUR
1/4 C. WATER
3 C. COOKED EGG NOODLES

MELT SHORTENING IN LG. SKILLET. ADD BEEF, ONION AND GARLIC; COOK AND STIR UNTIL MEAT IS BROWN AND ONION IS TENDER. STIR IN CATSUP, WORCESTERSHIRE SAUCE, SUGAR, SALT, PAPRIKA, DRY MUSTARD AND 1 1/2 C. WATER. COVER AND SIMMER 2-2 1/2 HOURS. BLEND FLOUR AND 1/4 C. WATER AND STIR GRADUALLY INTO MEAT MIXTURE. HEAT TO BOILING. SERVE OVER NOODLES. SERVES 6-8.

CHAD HINDERLITER'S
HAWAIIAN PORK CHOPS

4 PORK CHOPS
1/2 C. CATSUP
1 TBL. SOY SAUCE
1/2 t. SALT
1/4 C. VINEGAR
1-9 oz. CAN CRUSHED PINEAPPLE
3 TBL. BROWN SUGAR
2 C. COOKED RICE

BROWN FLOURED PORK CHOPS IN A LITTLE OIL. COMBINE REMAINING INGREDIENTS (EXCEPT RICE) AND POUR OVER CHOPS. COVER AND COOK OVER LOW HEAT 1 1/2 HOURS OR UNTIL TENDER. SPOON SAUCE OVER CHOPS ONCE OR TWICE DURING COOKING. ADD WATER, IF NEEDED. SERVE CHOPS AND SAUCE WITH COOKED RICE. SERVES 4.

MEGHAN DEMARS'
CHICKEN NOODLE CASSEROLE

8 oz. WIDE NOODLES
8 oz. SOFT CREAM CHEESE
1/4 t. ONION POWDER
1/3 C. PARMESAN CHEESE
6 COOKED CHICKEN BREASTS
1 C. SOUR CREAM
1/4 t. GARLIC POWDER
1/4 C. BREAD CRUMBS
2 T. MARGARINE, MELTED

COOK NOODLES & DRAIN. MIX WITH ALL THE OTHER INGREDIENTS EXCEPT CRUMBS AND MARGARINE, AND POUR INTO 9 x 13 PAN. ADD BREAD CRUMBS TO MELTED MARGARINE AND SPRINKLE ON TOP. BAKE AT 350° FOR 30-35 MINUTES. SERVES 6-8.

LUCAS JACKSON'S
CROCK POT CHEESY CHICKEN

4-5 COOKED CHICKEN BREASTS, CUBED
2 10 oz. PKGS. BROCCOLI, THAWED
1 CUP MILK
1/2 t. SALT
1/2 t. GARLIC SALT
1 1/3 C. PARMESAN CHEESE
2 8 oz. CR. CHEESE

GREASE CROCKPOT AND PLACE BROCCOLI IN THE BOTTOM. IN A MEDIUM SIZE SAUCEPAN, MELT (LOW) MILK, CHEESES AND SALTS. PLACE THE CHICKEN ON TOP OF BROCCOLI AND THEN POUR SAUCE OVER TOP. COOK ON LOW 4-6 HOURS. SERVE WITH RICE. SERVES 6-8.

SCOTT SACK'S
ENCHILADA CASSEROLE

2 LB. LEAN GR. BEEF
2 JARS SALSA (1 HOT, 1 MILD)
1 LB. SHREDDED TACO CHEESE (JACK OR CHEDDAR)
1 PKG. TACO SEASONING
1 PKG. FLOUR TORTILLAS

ONION AND GARLIC TO TASTE
CHILI POWDER TO TASTE
LETTUCE/TOMATOES, CHOP.
SOUR CREAM

BROWN GROUND BEEF IN SKILLET, DRAIN GREASE, ADD TACO SEASONING,ONION, GARLIC AND CHILI POWDER. ADD SALSA AND SIMMER. LAYER IN A GREASED CASSEROLE DISH (A ROUND ONE WORKS BEST) WITH REFRIED BEANS (OPTIONAL), TORTILLAS (2 or 3) GROUND BEEF AND CHEESE. REPEAT WITH MORE LAYERS ENDING WITH CHEESE ON TOP. BAKE AT 350° FOR 30 MINUTES. ADD MORE SHREDDED CHEESE ON TOP ALONG WITH LETTUCE AND TOMATOES AND SOUR CREAM BEFORE SERVING. SERVES 8.

HAMBURGER CASSEROLE

1 LB. GR. BEEF
1/2 LB. EGG NOODLES, COOKED
SALT & PEPPER
1 MED. ONION, CHOP.
1 CAN CR. OF MUSHROOM SOUP
1 CAN CR. OF TOMATO SOUP
1/2 LB. SHARP CHEDDAR CHEESE, GRATED

BROWN MEAT AND ONIONS IN SKILLET. ADD SOUP AND COOKED NOODLES. POUR INTO CASSEROLE. SPRINKLE CHEESE ON TOP. BAKE AT 350° FOR 30 MINUTES UNTIL CHEESE IS MELTED AND SLIGHTLY BROWNED.

AARON JEFFRIES'
BAKED ITALIAN SPAGHETTI

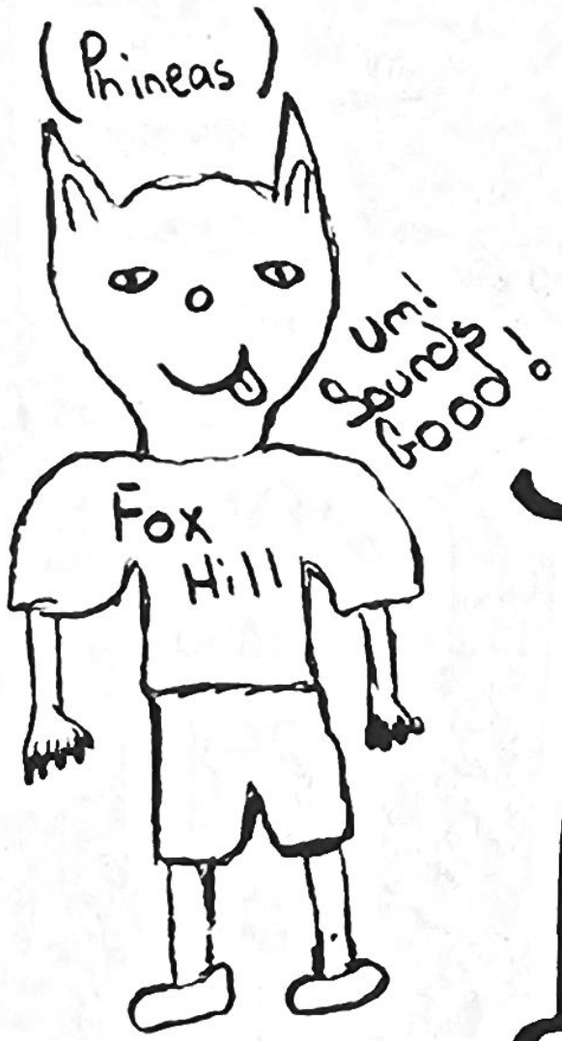
1 MINCED ONION
1 LB. GR. BEEF
3 8 oz. CANS TOMATO SAUCE
1 C. BURGUNDY WINE
1/4 t. OREGANO
1/4 t. MARJORAM
DASH OF GARLIC SALT
1 T. SUGAR
1/2 t. SALT, OPTIONAL
1/4 t. PEPPER
1/4 t. ROSEMARY
1/4 t. BASIL
1 C. GRATED CHEDDAR CHEESE, DIVIDED
1/2 LB. SPAGHETTI

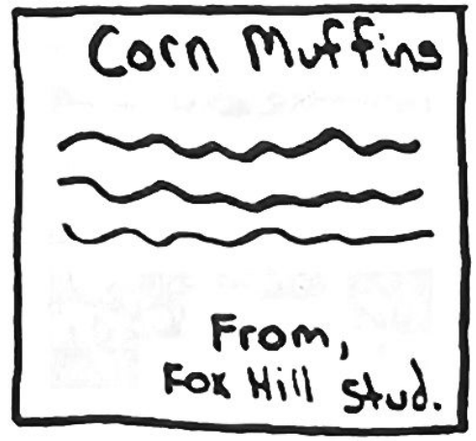
DAY BEFORE SERVING: SAUTE BEEF WITH ONIONS UNTIL BROWNED. DRAIN. ADD TOMATO SAUCE AND NEXT 9 INGREDIENTS. SIMMER, COVERED, STIRRING OCCASIONALLY, FOR 1 HOUR. MEANWHILE, COOK SPAGHETTI, WHICH HAS BEEN BROKEN INTO 2" PIECES AND DRAIN. ADD TO SAUCE WITH 1/2 C. CHEESE. PUT INTO A 3 QT. CASSEROLE AND REFRIGERATE. ABOUT 1 1/2 HRS. BEFORE SERVING, PREHEAT OVEN TO 325°. SPRINKLE TOP OF CASSEROLE WITH THE REST OF CHEESE. BAKE, COVERED, FOR 45 MINUTES. UNCOVER, AND BAKE AN ADDITIONAL 30 MINUTES. SERVES 6-8.

TOMMY MAYHILL'S
INSTANT POOR BOY

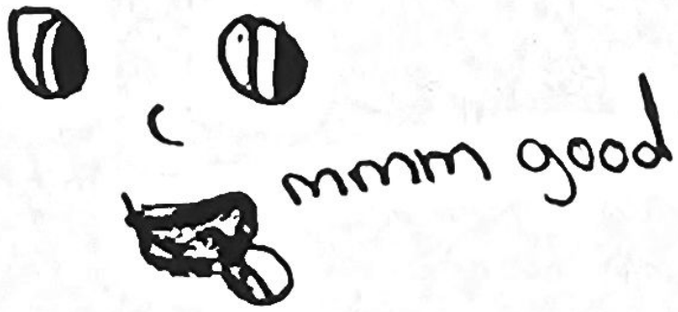
4 BRATWURST
INSTANT MASHED POTATOES
1 CAN BEEF GRAVY*

BAKE 4 BRATWURST IN A 300° OVEN FOR ONE HOUR. FOLLOW PACKAGE DIRECTIONS FOR 6 SERVINGS OF INSTANT MASHED POTATOES, THEN FILL THE BOTTOM OF A 1 1/2 QT. BAKING DISH. ARRANGE COOKED BRATS ON TOP OF THE POTATOES AND DRIZZLE 2 TBLS. GRAVY OVER THE TOP. BAKE UNCOVERED FOR 10 MINUTES AT 300°. PASS THE REMAINDER OF THE GRAVY. SERVE WITH BAKED OR FRIED APPLES. *GRAVY CAN BE DOCTORED BY MIXING WITH JUICES FROM COOKED BRATS AND/OR SEASONING. SERVES 4.


(Phineas)
Um! Sounds Good!
Fox Hill


Corn Muffins
From,
Fox Hill Stud.

Desserts


mmm good

CAKE

TIMMY RUSSELL'S
CHERRY BREEZE

1 8 OZ. PKG. CREAM CHEESE SOFTENED
1 CAN EAGLE BRAND SWEETENED CONDENSED MILK
1/2 CUP REALEMON RECONSTITUTED LEMON JUICE
1 TSP. VANILLA FLAVORING
1 CAN CHERRY PIE FILLING (CHILLED)
1 PKG. SUNSHINE GRAHAM CRACKER CRUMBS

PLACE CREAM CHEESE IN LARGE MIXING BOWL. BEAT UNTIL SMOOTH. ADD CONDENSED MILK GRADUALLY, BEATING UNTIL THOROUGHLY COMBINED. STIR IN REALEMON JUICE AND VANILLA. SPREAD IN CHILLED GRAHAM CRACKER CRUST (RECIPE ON BACK OF SUNSHINE PKG.). REFRIGERATE 3 TO 4 HRS. OR UNTIL FIRM. SPREAD CHERRY PIE FILLING OVER THE TOP.

SCOTT SACK'S
MELT-IN-YOUR-MOUTH SUGAR COOKIES

1 CUP BUTTER (OLEO)
1 CUP WHITE SUGAR
1 CUP POWDERED SUGAR
2 EGGS
1 TSP. BAKING SODA
1 CUP VEG. OIL
1 TSP. VANILLA
4 3/4 CUPS FLOUR
1 TSP. SALT
1 TSP. CREAM OF TARTER

CREAM OLEO AND BOTH SUGARS. ADD EGGS AND OIL; MIX WELL. ADD VANILLA AND BEAT. SIFT DRY INGREDIENTS TOGETHER AND ADD TO ABOVE. MIX WELL. FORM INTO BALLS THE SIZE OF A WALNUT. DIP ONE SIDE OF BALL IN GRANULATED SUGAR. PLACE SUGAR SIDE UP ON COOKIE SHEET PRESS WITH BOTTOM OF GLASS. BAKE AT 350 FOR 8-10 MINUTES OR UNTIL GOLDEN BROWN. MAKES APPROX. 80-90 COOKIES.

RACHEL SHERWOOD'S
GRANDMA'S CANDY CANE COOKIES

3 CUPS FLOUR
1 TSP. BAKING POWDER
3/4 TSP. SALT
1/2 CUP CRISCO
1 1/2 CUPS SUGAR
2 EGGS
1 1/2 TSP. VANILLA
1 TBS. MILK
1/2 TSP. RED FOOD COLORING

SIFT FLOUR. ADD BAKING POWDER AND RESIFT. CREAM SHORTENING AND SUGAR. ADD EGGS, VANILLA, AND MILK AND STIR UNTIL WELL MIXED. ADD DRY INGREDIENTS AND BLEND WELL. DIVIDE DOUGH IN HALF. ADD 1/2 TSP. RED FOOD COLORING TO 1/2 OF DOUGH. MIX WELL. ROLL 1 TSP. OF EACH COLOR DOUGH INTO ABOUT 3" LENGTHS. TWIST BOTH TOGETHER TO FORM CANDY CANES. BAKE ON UNGREASED COOKIE SHEET AT 375 FOR 8-10 MIN. MAKES APPROX. 3-4 DOZ.

JOSHUA VARGO'S
BLUEBERRY DESSERT

1 1/2 CUPS GRAHAM CRACKER CRUMBS
1 STICK MARGARINE
8 OZ. CREAM CHEESE
1 1/2 CUPS SUGAR
2 EGGS
DREAM WHIP OR COOL WHIP
1 CAN BLUEBERRY PIE FILLING
(OR OTHER FLAVOR)

MIX MARGARINE AND GRAHAM CRACKER CRUMBS AND PRESS INTO 9"X 13" PAN. BEAT CREAM CHEESE, SUGAR, AND EGGS. POUR OVER CRUST AND BAKE 20 MIN. AT 350. LET COOL. TOP WITH THE BLUEBERRY PIE FILLING AND TOP THAT WITH THE WHIPPED TOPPING. REFRIGERATE. SIMPLE AND DELICIOUS!!

ADAM WILLIAMS'
GRAMMA BETTY'S LEMON CAKE

CAKE INGREDIENTS:
1 PKG. YELLOW CAKE MIX
1 SM. PKG. INSTANT LEMON PUDDING
3/4 CUP SALAD OIL
3/4 CUP WATER
4 EGGS

TOPPING:
2 TBS. BUTTER
2 TBS. WATER
1/3 CUP LEMON JUICE
2 CUPS POWDERED SUGAR

MIX CAKE INGREDIENTS. POUR INTO GREASED AND FLOURED 9 1/2"x 13" PAN. BAKE AT 350 FOR 35 MIN. WHILE WAITING, MIX TOPPING INGREDIENTS. AS SOON AS CAKE IS REMOVED FROM OVEN, JAB TOP OF CAKE WITH COOKING FORK AND POUR TOPPING OVER TOP. THIS RECIPE IS EVEN BETTER AFTER FREEZING, THEN THAWING.

ANNA YAKEY'S
CHESS PIE

4 EGGS, BEATEN LIGHTLY
1 1/2 CUPS SUGAR
1 STICK BUTTER, MELTED
1 TBS. VINEGAR
1 TSP. VANILLA
1 UNBAKED 8" PIE SHELL

MIX INGREDIENTS TOGETHER. POUR INTO UNBAKED PIE SHELL. (IF A 9" PIE SHELL IS USED, HALVE THE RECIPE AGAIN.) BAKE AT 350 FOR ABOUT 45 MIN. UNTIL BROWN CRUST FORMS.

SHANNON LARSON'S
"MOOSE" IN A MINUTE

1 PKG. (4 SERVING SIZE) JELL-O INSTANT PUDDING AND PIE FILLING
ANY FLAVOR
1 1/2 CUPS COLD MILK
1 CUP THAWED COOL WHIP TOPPING

PREPARE PUDDING MIX AS DIRECTED ON PKG., USING 1 1/2 CUPS MILK. FOLD IN WHIPPED TOPPING AND SPOON INTO DESSERT DISHES. GARNISH WITH ADDITIONAL WHIPPED TOPPING, CHOCOLATE SHAVINGS, OR FRUIT.

JEFF LATTEA'S
REESES PEANUT BUTTER SQUARES

1 1/2 CUPS GRAHAM CRACKER CRUMBS
2 STICKS BUTTER, MELTED
1 CUP PEANUT BUTTER
1 LB. CONFECTIONER'S SUGAR
1/2 TBS. SALT
12 OZ. SEMISWEET CHOC. CHIPS

IN A LARGE BOWL, MIX ALL INGREDIENTS EXCEPT CHOC. CHIPS. BLEND WELL. PRESS MIXTURE INTO A 9"X 13" PAN. MELT CHOC. CHIPS AND SPREAD OVER PEANUT BUTTER MIXTURE. REFRIGERATE UNTIL CHOCOLATE IS FIRM. CUT INTO SQUARES. ENJOY!!!

SUSAN MANN'S
PEANUT BUTTER BALLS

1/2 CUP HONEY
3/4 CUP CRUNCHY PEANUT BUTTER
1 TSP. VANILLA
3/4 CUP INSTANT NONFAT DRY MILK
3/4 CUP QUICK-COOKING OATS
1/4 CUP WHEAT GERM (OPTIONAL)

MIX TOGETHER HONEY, PEANUT BUTTER, AND VANILLA. MIX DRY INGREDIENTS AND ADD TO HONEY MIXTURE. MIX THOROUGHLY. SHAPE INTO BALLS THE SIZE OF WALNUTS. CHILL.

JAMES McKENNEY'S
LEMON YOGURT PIE

1 GRAHAM CRACKER PIE SHELL
2 8 OZ. CUPS OF LEMON YOGURT
1 LG. CONTAINER OF COOL-WHIP
(KEEP INGREDIENTS AS COLD AS POSSIBLE)

IN A MEDIUM BOWL, SLOWLY FOLD THE YOGURT INTO THE COOL-WHIP. AFTER THOROUGHLY MIXING, SPOON MIXTURE INTO THE GRAHAM CRACKER SHELL. PLACE IN FREEZER FOR 15 MIN. REMOVE FROM FREEZER AND PLACE IN REFRIGERATOR UNTIL SERVING TIME. SLICE, SERVE, AND PLEASE ENJOY!

JAKE RAIKOS'
HOMEMADE STRAWBERRY SHORTCAKE

2 CUPS FLOUR
4 TSP. BAKING POWDER
1 TSP. SALT
2 TBS. SUGAR
5 TBS. BUTTER
2/3 CUP MILK
1 PINT HEAVY CREAM, WHIPPED, WITH 3-4 TBS. SUGAR ADDED

1 QRT. FRESH STRAWBERRIES, SLICED AND SWEETENED WITH 2 TBS. SUGAR AND 1 1/2 TBS. LEMON JUICE

BUTTER AND LIGHTLY FLOUR AN 8" CAKE PAN. MIX FLOUR, BAKING POWDER, SALT, AND SUGAR IN A BOWL. CUT BUTTER INTO BITS AND WORK IN UNTIL THE MIXTURE RESEMBLES COARSE MEAL. SLOWLY STIR IN MILK. TURN DOUGH OUT ONTO FLOURED BOARD AND KNEAD FOR JUST A MINUTE. PAT DOUGH OUT 3/4" THICK AND CUT INTO 8 2" ROUNDS USING A BISCUIT CUTTER OR GLASS. BAKE AT 425 FOR 10-12 MIN. AFTER BAKING, SPLIT WITH 2 FORKS, FILL WITH BERRIES, AND SERVE WARM WITH WHIPPED CREAM.

LYNN RAMEY'S
OVERNIGHT COOKIES

1/2 CUP SIFTED ALL PURPOSE FLOUR
1 CUP SUGAR
1 CUP BUTTER
1/2 CUP CREAM
1/4 TSP. VANILLA EXTRACT
1/8 TSP. LEMON ENTRACT

SIFT FOUR AND SUGAR TOGETHER. CUT IN BUTTER UNTIL PARTICLES ARE THE SIZE OF RICE KERNELS. COMBINE CREAM AND EXTRACTS. ADD GRADUALLY TO FLOUR MIXTURE, MIXING WITH FORK UNTIL WELL BLENDED. CHILL DOUGH UNTIL EASY TO HANDLE. SHAPE INTO TWO 1 1/2 INCH ROLLS. WRAP AND CHILL OVERNIGHT. CUT EACH ROLL INTO 1/8 OR 1/4 INCH SLICES. TRANSFER SLICES ONTO UNGREASED COOKIE SHEET. BAKE AT 350 FOR 9-12 MIN. MAKES APPROX. 6-8 DOZ.

REBECCA HALL'S
PUMPKIN COOKIES

1 TSP. CINNAMON
3/4 CUP BROWN SUGAR
1/4 CUP MARGARINE
1 EGG
3/4 CUP COOKED PUMPKIN PIE MIX
1 1/4 CUP FLOUR
1 1/2 TSP. BAKING POWDER
1/2 CUP RAISINS
1/2 CUP CHOPPED NUTS

MIX SUGAR, MARGARINE, EGG, AND PUMPKIN PIE MIX. ADD FLOUR, BAKING POWDER, RAISINS, AND NUTS. DROP BY TSP. ON UNGREASED COOKIE SHEET. BAKE AT 400 UNTIL LIGHTLY BROWNED.

TERRAN HARDY'S
CREAM CHEESE POUND CAKE

1 1/2 CUPS BUTTER
1 8 OZ. CREAM CHEESE
3 CUPS SUGAR
6 EGGS
1 TBS. VANILLA
3 CUPS CAKE FLOUR
1 PKG. WHIPPED TOPPING MIX

CREAM TOGETHER BUTTER AND CREAM CHEESE. GRADUALLY ADD SUGAR AND CONTINUE CREAMING UNTIL LIGHT AND FLUFFY. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. BLEND IN VANILLA. GRADUALLY ADD FLOUR, BEATING UNTIL SMOOTH. SLOWLY STIR IN DRY WHIPPED TOPPING MIX. POUR INTO GREASED AND FLOURED 10" TUBE PAN. BAKE AT 325 FOR 1 1/2 HOURS OR UNTIL DONE. CAKE MAY BE GLAZED IF DESIRED. GLAZE: BLEND 1/2 CUP SIFTED CONFECTIONER SUGAR, 2 TSP. MILK, AND 1/4 TSP. VANILLA.

JAMIE JACOB'S
HOLLY LEAF COOKIES

32 LG. MARSHMALLOWS
1 STICK BUTTER
2 TSP. VANILLA
2 TSP. GREEN FOOD COLORING
4 1/2 CUPS CORNFLAKES
RED HOTS

MELT BUTTER AND MARSHMALLOWS TOGETHER. ADD VANILLA, FOOD COLORING, AND CORNFLAKES. STIR QUICKLY. DROP ONTO WAX PAPER. DECORATE WITH RED HOTS.

LINDSAY KEARNEY'S
KILLER BROWNIES

2 CUPS SUGAR
1 1/4 CUPS FLOUR
4 EGGS
1 TSP. VANILLA
1 CUP BUTTER
3/4 CUP COCOA
1/4 TSP. SALT
1 SMALL BAG OF CHOCOLATE CHIPS

GREASE 8" BROWNIE PAN. NUKE THE BUTTER. MIX COCOA AND SUGAR. ADD MELTED BUTTER AND MIX. ADD EGGS AND VANILLA AND STIR. ADD FLOUR AND SALT. MIX. ADD CHIPS. SAMPLE THE BATTER. DUMP INTO BROWNIE PAN. BAKE AT 350 FOR 40-50 MIN. LICK THE BOWL CLEAN. EAT HOT WITH ICE CREAM OR LET COOL AND PIG OUT!!!!!!

ALLYSSA EMERICK'S
CHOCOLATE CHEWS

12 OZ. BAG SEMI-SWEET CHOC. CHIPS
12 OZ. BAG BUTTERSCOTCH CHIPS
LG. BAG CHOW MEIN NOODLES

COMBINE BOTH BAGS OF CHIPS IN A DOUBLE BOILER. HEAT THE WATER TO BOILING AND STIR THE CHIPS UNTIL THEY MELT. REMOVE THE PAN FROM HEAT AND STIR THE CHOW MEIN NOODLES INTO THE MIXTURE. DROP BY SPOONFULS ON WAX PAPER AND REFRIGERATE UNTIL CHOCOLATE HARDENS.

TEDDY EVANS'
FUDGE SAUCE

2 SQUARES UNSWEETENED BAKING CHOCOLATE
3 TBS. MARGARINE OR BUTTER
1 CUP GRANULATED SUGAR
1 SMALL CAN (5 OZ.) CARNATION EVAPORATED MILK
1/8 TSP. SALT

MELT CHOCOLATE AND BUTTER IN MICROWAVE OR IN DOUBLE BOILER. BLEND IN SUGAR. ADD MILK AND SALT. COOK OVER LOW HEAT ON STOVE TOP FOR 10 MIN., STIRRING OCCASIONALLY. THIS SAUCE THICKENS WHEN COOL. SERVE OVER ICE CREAM. STORE UNUSED PORTION IN REFRIGERATOR.

LISA CARLSON'S
LEMON FLUFF

1 12 OZ. CAN EVAPORATED MILK
1 3 OZ. PKG. LEMON JELLO
1 3/4 CUPS HOT WATER
1/4 CUP LEMON JUICE
1 CUP SUGAR
2 1/2 CUPS VANILLA WAFERS

CHILL MILK. DISSOLVE JELLO IN HOT WATER. CHILL UNTIL PARTIALLY SET. WHIP JELLO UNTIL LIGHT AND FLUFFY. ADD LEMON JUICE AND SUGAR. WHIP MILK AND FOLD INTO JELLO. PUT IN 9"X 13" PAN LINED WITH WAFER CRUMBS. SPRINKLE CRUMBS ON TOP.

HAROLD COLE'S
DUMP CAKE

2 CANS CHERRY PIE FILLING
1 YELLOW CAKE MIX
MARGARINE

SMOOTH DRY YELLOW CAKE MIX ON BOTTOM OF CAKE PAN. POUR PIE FILLING ON TOP OF CAKE MIX. (MAKE SURE MIX IS COVERED.) ADD SLICES OF SOFTENED MARGARINE. CAKE MIX WILL COOK AS MARGARINE MELTS. BAKE AT 375 FOR 45 MIN. CHECK WHILE COOKING TO MAKE SURE CAKE IS COMPLETELY COVERED.

SARAH SCHIFFLI'S
AUNT ANN'S RICE KRISPIE TREATS

1 CUP PEANUT BUTTER
1 CUP CORN SYRUP (KARO)
1 CUP SUGAR
6 CUPS RICE KRISPIE CEREAL
6 OZ. BUTTERSCOTCH CHIPS
6 OZ. CHOCOLATE CHIPS

HEAT PEANUT BUTTER, CORN SYRUP, AND SUGAR IN SAUCEPAN UNTIL MIXTURE BUBBLES (MEDIUM HEAT). COOL SLIGHTLY AND ADD RICE KRISPIES. GREASE RECTANGULAR PAN AND PRESS MIXTURE INSIDE. FINALLY, MELT BUTTERSCOTCH AND CHOCOLATE CHIPS IN MICROWAVE. SPREAD ON TOP OF RICE KRISPIE MIXTURE.

ELIZABETH CARTER'S
LEMON OAT LACIES

2 CUPS (4 STICKS) MARG. SOFTENED
1 CUP SUGAR
2 CUPS ALL-PURPOSE FLOUR
3 CUPS OATS (UNCOOKED)
1 TBS. GRATED LEMON PEEL
1 TSP. VANILLA
POWDERED SUGAR

BEAT MARG. AND SUGAR UNTIL CREAMY. ADD REMAINING INGREDIENTS EXCEPT POWDERED SUGAR. MIX WELL. COVER AND CHILL 30 MIN. HEAT OVEN TO 350. SHAPE DOUGH INTO 1 INCH BALLS. PLACE ON UNGREASED COOKIE SHEET. FLATTEN WITH BOTTOM OF GLASS DIPPED IN POWDERED SUGAR. BAKE 12-15 MIN. OR UNTIL EDGES ARE LIGHT GOLDEN BROWN. COOL 1 MIN. ON COOKIE SHEET. REMOVE TO WIRE RACK. COOL COMPLETELY. SPRINKLE WITH POWDERED SUGAR IF DESIRED.

CAITLIN HUXHOLD'S
BATMAN DELIGHTS

1 BOX LT. BROWN SUGAR
1/2 CUP SUGAR
2 STICKS MARGARINE
1 TSP. VANILLA
2 CUPS SELF RISING FLOUR
1 CUP CHOPPED PECANS
4 EGGS

MELT BUTTER. ADD SUGARS, VANILLA, FLOUR, AND PECANS. ADD EGGS 1 AT A TIME. DO NOT BEAT. POUR INTO GREASED AND FLOURED 9"x 13" PAN. BAKE AT 350 FOR 35 MINUTES.

TERRI LAMBERT'S
LEMON SQUARES

FILLING:
4 EGGS BEATEN
1 1/2 CUPS SUGAR
6 TBS. LEMON JUICE
DASH OF SALT
1/4 CUP FLOUR

CRUST:
1 CUP MELTED BUTTER OR MARG.
2 1/2 CUPS SIFTED FLOUR
1/2 CUP POWDERED SUGAR

CRUST: COMBINE ALL INGREDIENTS. MIX WELL. SPREAD CRUST INTO PIE PLATE OR 9 1/2"x 11" DISH.

FILLING: COMBINE ALL INGREDIENTS. MIX ON MEDIUM SPEED FOR 3 MIN. POUR INTO CRUST. BAKE AT 350 FOR 30 MIN. COOL. CUT INTO SQUARES.

RACHEAL HALL'S
DELUXE APPLE PIE

1 STICK BUTTER
1 1/4 CUPS SUGAR
1 SCANT TSP. CINNAMON
1/4 TSP. SALT
1 WELL BEATEN EGG
1 1/2 CUPS APPLES

MELT BUTTER. MIX CINNAMON, SALT, AND SUGAR. ADD TO MELTED BUTTER. ADD EGG AND APPLES AND BLEND WELL. POUR INTO UNBAKED PIE SHELL. BAKE AT 350 UNTIL APPLES ARE TENDER AND PIE IS LIGHTLY BROWN.

JENNY HELD'S
FRUIT COCKTAIL SNACK CAKE

1 CUP ALL PURPOSE FLOUR
3/4 CUP GRANULATED SUGAR
1/2 TSP. SALT (OPT.)
1 CAN FRUIT COCKTAIL
NO SUGAR ADDED, UNDRAINED

1/2 CUP WHOLE WHEAT FLOUR
1 1/2 TSP. BAKING SODA
2 EGG WHITES
1/2 CUP CHOPPED WALNUTS
1/2 CUP BROWN SUGAR, PACKED

IN A MEDIUM BOWL, COMBINE FLOURS, GRANULATED SUGAR, SODA, AND SALT. BEAT TOGETHER EGG WHITES AND FRUIT COCKTAIL WITH JUICE; ADD DRY INGREDIENTS AND MIX WELL. POUR BATTER INTO 9"x 13" PAN SPRAYED WITH NON-STICK SPRAY. SPRINKLE WITH BROWN SUGAR AND NUTS. BAKE AT 350 FOR 45 MIN.

KEVIN DONNELLY'S
SWEET POTATO PIE

15 OZ. CAN SWEET POTATOES
1/4 CUP MARGARINE OR BUTTER
1/2 CUP BROWN SUGAR
1/2 CUP WHITE SUGAR
2 REGULAR PIE CRUSTS OR
1 DEEP DISH

2 EGGS
1/2 TSP. NUTMEG
1/2 TSP. GINGER
1/4 TSP. ALLSPICE
1 1/2 TSP. BRANDY
(OPTIONAL)

CREAM POTATOES AND BUTTER. BEAT IN EGGS. ADD SUGARS AND BEAT UNTIL LIGHT AND FLUFFY. MIX IN REMAINING INGREDIENTS. MIX WELL. POUR INTO PIE CRUST(S). BAKE AT 350 FOR 45 MIN. OR UNTIL A KNIFE COMES OUT CLEAN.

CHRISTIAN GOODRICH'S
JOVAN'S CHOCOLATE MOUSSE

1 PKG. (8 OZ.) UNSWEETENED CHOCOLATE
1/4 CUP BUTTER
1/2 CUP SUPERFINE SUGAR
3 EGG YOLKS, BEATEN
2 CUPS WHIPPING CREAM (WHIPPED)

MELT CHOCOLATE AND BUTTER IN TOP OF DOUBLE BOILER; LET COOL TO ROOM TEMPERATURE. BLEND SUGAR AND EGG YOLKS. BEAT IN CHOCOLATE MIXTURE. STIR IN A LITTLE WHIPPED CREAM TO LIGHTEN. FOLD IN REMAINING WHIPPED CREAM. SPOON INTO POTS DE CREME CUPS. CHILL UNTIL SERVING TIME. TOP WITH ADDITIONAL WHIPPED CREAM IF YOU WISH.

RYAN CALDWELL'S
STRIPED DELIGHT

1 1/2 CUPS GRAHAM CRACKER CRUMBS
1/3 CUP MELTED MARGARINE
1/4 CUP SUGAR
1 8 OZ. PKG SOFTENED CREAM CHEESE
2 TBS. MILK

1/4 CUP SUGAR
1 12 OZ. CONT. COOL WHIP
2 PKGS. (4 SERVING SIZE) INSTANT PUDDING (ANY FLAVOR)
3 1/2 CUPS COLD MILK

COMBINE CRACKER CRUMBS, SUGAR, AND MELTED BUTTER. PRESS FIRMLY INTO THE BOTTOM OF 9"x 13" PAN. BEAT CREAM CHEESE WITH SUGAR AND 2 TBS. MILK UNTIL SMOOTH. FOLD IN 1/2 OF THE COOL WHIP. SPREAD OVER CRUST. PREPARE 2 PKGS. OF PUDDING USING 3 1/2 CUPS OF MILK. POUR OVER CREAM CHEESE LAYER. CHILL SEVERAL HOURS OR OVERNIGHT. SPREAD REMAINING COOL WHIP OVER PUDDING. GARNISH WITH GRATED CHOCOLATE OR CHOPPED PECANS.

ANGELA CORTWRIGHT'S
PUMPKIN NUT BREAD

3/4 CUP CANNED PUMPKIN
1/2 CUP WATER
1 TSP. GROUND CINNAMON
1/2 TSP. GROUND MACE
1 1 LB. 1 OZ. PKG. QUICK NUT BREAD
1 EGG

BLEND ALL INGREDIENTS EXCEPT NUT BREAD MIX. ADD QUICK BREAD MIX AND STIR UNTIL MOIST. POUR INTO GREASED 9"X 5"X 3" PAN. BAKE AT 350 FOR 50 MIN.

CAMERON BAILEY'S
FRUIT BARS

3/4 CUP RAISINS
3/4 CUP PITTED PRUNES
1 CUP WATER
1/2 CUP (1 STICK) OLEO
1 TSP. VANILLA
2 EGGS
1 CUP FLOUR
1/4 TSP. SALT
1 TSP. BAKING SODA
1 TSP. CINNAMON

MIX RAISINS, PRUNES, AND WATER IN A SMALL SAUCEPAN. BRING TO A BOIL AND SIMMER 5 MIN. REMOVE FROM HEAT AND THOROUGHLY CRUSH FRUIT WITH A POTATO MASHER OR OTHER UTENSIL. ADD OLEO AND LET COOL. ADD VANILLA AND EGGS AND BEAT WELL. IN A SMALL BOWL, MIX FLOUR, SALT, SODA, AND CINNAMON. ADD FLOUR MIXTURE TO FRUIT AND MIX WELL. POUR INTO A 9"X 9" GREASED BAKING DISH AND BAKE AT 350 OR 25 MIN.

ALISON BOUSE'S
OREO ICE CREAM DESSERT

1 PKG. OREOS
1 JAR HOT FUDGE SAUCE
1 STICK MARGARINE
1/2 GAL. VANILLA ICE CREAM
1 CUP (OR MORE) PEANUTS
1 8 OZ. COOL WHIP

MELT MARG. MAKE OREOS INTO COARSE CRUMBS IN FOOD PROCESSOR OR WITH ROLLING PIN. SET ASIDE 1/2 CUP CRUMBS. COMBINE MARG. AND THE REST OF CRUMBS. PRESS INTO 9"X 13" PAN. COVER THIS WITH ICE CREAM. SPRINKLE WITH PEANUTS. WARM HOT FUDGE SAUCE UNTIL IT IS POURABLE. POUR ON TOP. SPREAD THIS WITH COOL WHIP. SPRINKLE WITH REMAINING CRUMBS. FREEZE UNTIL SOLID. ENJOY!!

RYAN WEBBER'S
WACKIE CAKE

3 CUPS FLOUR
2 CUPS SUGAR
1/3 CUP COCOA
2 TSP. BAKING SODA
1 TSP. SALT

MIX INGREDIENTS TOGETHER WITH FORK. SIFT INTO 9"x 13" CAKE PAN.
ADD:
2 TBS. VINEGAR
3/4 CUP SALAD OIL
2 TSP. VANILLA

POUR 2 CUPS LUKE WARM WATER INTO MIX. MIX WELL. BAKE AT 350 FOR 35-40 MIN. TOP IT WITH WHIP CREAM.

ANNA YAKEY'S
STRAWBERRY PRETZEL DESSERT

1 CUP CRUSHED PRETZELS
3 TBS. BUTTER
1 STICK MELTED OLEO
8 OZ. CREAM CHEESE
1 CUP SUGAR
1 SMALL COOL WHIP
1 LG. PKG. STRAWBERRY JELLO
3 CUPS BOILING WATER
1/2 CUP COLD WATER
1 PKG. FROZEN STRAWBERRIES

MIX PRETZELS, BUTTER, AND OLEO. PUT IN 9"X 13" PAN AND BAKE 10 MIN AT 350. COOL. MIX CREAM CHEESE, SUGAR, AND COOL WHIP AND SPREAD ON COOL CRUST. MIX JELLO, BOILING WATER, AND COOL WATER AND LET PARTIALLY SET. ADD FROZEN STRAWBERRIES TO JELLO MIXTURE. SPREAD JELLO MIXTURE ON TOP OF CREAM CHEESE/COOL WHIP LAYER. PUT IN REFRIGERATOR UNTIL JELLO IS FIRM. ENJOY!!

AUDREY SHANKLES'
MOLASSES COOKIES

3/4 CUP VEG. OIL
1 CUP SUGAR
1/4 CUP MOLASSES
1 EGG

2 CUPS FLOUR
2 TSP. BAKING SODA
1 TSP. CINNAMON
1/2 TSP. EACH CLOVES AND GINGER
WHITE SUGAR

COMBINE OIL, SUGAR, AND MOLASSES. ADD EGG AND MIX WELL. COMBINE ALL DRY INGREDIENTS AND MIX INTO WET INGREDIENTS. MIX THOROUGHLY. ROLL ONE TSP. OF DOUGH INTO BALL AND ROLL IN SUGAR. BAKE AT 350 ON UNGREASED BAKING SHEET (DO NOT OVERCOOK!) FOR APPROX. 10 MIN.

DAVID WARRICK'S
FRESH APPLE POUND CAKE

1 CUP SHORTENING
3 EGGS
2 CUPS SUGAR
1 TSP. VANILLA
3 CUPS ALL PURPOSE FLOUR
1 TSP. SALT
2 TSP. CINNAMON
3 CUPS DICED RAW APPLES
1 CUP NUTS

CREAM SHORTENING AND SUGAR. ADD EGGS AND VANILLA. SIFT TOGETHER FLOUR, SALT, AND CINNAMON. ADD TO SHORTENING AND SUGAR MIXTURE. STIR IN APPLES AND NUTS. POUR MIXTURE INTO A GREASED AND FLOURED TUBE PAN. BAKE AT 325 FOR 1 1/2 HOURS. ALLOW TO COOL. REMOVE FROM PAN AND POUR ON TOPPING:

1/2 CUP SUGAR
1/4 CUP BUTTERMILK
1/4 CUP BUTTER
1/2 TSP. CORN SYRUP
SMALL PINCH BAKING SODA

BRING INGREDIENTS TO A LOW BOIL. REMOVE FROM HEAT AND SLOWLY POUR OVER COOLED CAKE.

KATHERINE REITER'S
BANANA CAKE

2 1/2 CUPS SUGAR
5 STICKS BUTTER
4 EGGS
3 CUPS CAKE FLOUR
2 TSP. BAKING SODA
8 TBS. SOUR CREAM
2 CUPS MASHED BANANAS
2 TSP. VANILLA
1/2 TSP. SALT

FROST WITH SLICED BANANAS AND 2 SMALL CONTAINERS OF WHIPPING CREAM WHIPPED WITH 3 TBS.CONFECTIONERS SUGAR.

CREAM BUTTER AND SUGAR. ADD EGGS SLIGHTLY BEATEN. PUT BAKING SODA IN SOUR CREAM AND ADD TO MIXTURE. ADD MASHED BANANAS, SALT, AND VANILLA. BAKE AT 350 FOR 35-40 MIN. IN 3 GREASED 8"X 8" PANS. WHEN CAKE IS BAKED AND COOLED, WHIP CREAM UNTIL STIFF. ADD CONFECTIONERS SUGAR. SLICE BANANAS. SPREAD BETWEEN LAYERS- WHIPPED CREAM ON TOP OF BANANA THEN TOP WITH ANOTHER LAYER OF CAKE AND REPEAT FROSTING. SERVE SOON AFTER FROSTING BUT LAYERS OF CAKE CAN BE FROZEN.

SEAN GILLILAND-SAUER'S
FUDGE-CHOCOLATE

1 LB. POWDERED SUGAR
1/2 CUP COCOA
1/4 TSP. SALT
6 TBS. MARGARINE
4 TBS. MILK
1 TBS. VANILLA

USE DOUBLE BOILER. BOIL WATER IN BOTTOM PAN. IN TOP PAN MELT MARGARINE. ADD OTHER INGREDIENTS IN ANY ORDER. MIX UNTIL SMOOTH. POUR INTO SERVING CONTAINER. COOL IN REFRIGERATOR UNTIL FIRM. CUT AND EAT!!

NATALIE PERRY'S
MICROWAVE NO CRUST PUMPKIN PIE

1 16 OZ. CAN PUMPKIN
1 13 OZ. CAN EVAPORATED MILK
2 TBS. SOFTENED MARGARINE
2 EGGS
3/4 CUP WHITE SUGAR
1/2 CUP BISQUICK
2 TSP. VANILLA
2 1/2 TSP. PUMPKIN SPICE

GREASE NON-METAL PIE PLATE AND PUT ALL INGREDIENTS INTO BLENDER. BLEND 1 MIN. POUR INGREDIENTS INTO PIE PLATE. PLACE IN MICROWAVE ON INVERTED PLATE. MICROWAVE AT 70% FOR 22-28 MIN., TURNING EVERY 5 MIN. LET COOL SLIGHTLY. SERVE WARM OR COOL WITH WHIPPED TOPPING OR ICE CREAM ON TOP.

JOHN RAPP'S
MONSTER COOKIES

12 EGGS
2 LBS. BROWN SUGAR
4 CUPS WHITE SUGAR
1 TBS. VANILLA
1 TBS. KARO SYRUP (LIGHT)
8 TSP. BAKING SODA
1 LB. BUTTER
3 LBS. PEANUT BUTTER
18 CUPS REG. OATMEAL (DRY)
1 LB. CHOC. CHIPS.
1 LB. M & M'S

MIX IN THE LARGEST BOWL YOU OWN! MIX IN ORDER GIVEN. DROP BY TBS. OR ICE CREAM SCOOP ONTO UNGREASED COOKIE SHEET. FLATTEN. BAKE AT 350 FOR APPROX. 12 MIN. DO NOT OVERBAKE! LET COOL ON COOKIE SHEET FOR APPROX. 1 MIN. BEFORE MOVING TO WIRE RACK. THEY FREEZE BEAUTIFULLY!

DUSTIN LEEPER'S
PEANUT BUTTER PIE

1/3 CUP PEANUT BUTTER
4 OZ. CREAM CHEESE
1 9 OZ. CONT. WHIP CREAM
1/3 CUP MILK
1 CUP SUGAR
1 9" GRAHAM CRACKER PIE SHELL

BEAT PEANUT BUTTER AND CREAM CHEESE TOGETHER. BLEND IN WHIP CREAM, MILK, AND SUGAR. SPREAD INTO PIE SHELL AND FREEZE FOR AWHILE. KEEP REFRIGERATED.

TONY MENEELY'S
CHOCOLATE-PEANUT BUTTER PILE-UPS

1 CUP PEANUT BUTTER
1 EGG
4 OZ. CHOCOLATE CHIPS
1/2 CUP SUGAR (1 CUP FOR SWEETER BAR)

MIX PEANUT BUTTER, SUGAR, AND EGG UNTIL BLENDED. PRESS OR ROLL INTO 10"X 7" RECTANGLE ON UNGREASED BAKING SHEET. BAKE AT 325 FOR 20 MIN. REMOVE FROM OVEN. IMMEDIATELY SPRINKLE CHOCOLATE CHIPS ON TOP AND COVER WITH ALUMINUM FOIL. LET STAND 3 MIN. AND REMOVE FOIL. SPREAD CHOCOLATE OVER SURFACE AND CUT INTO 2"X 1" BARS. LET COOL.

KIMBERLY LARSEN'S
GRANDMA'S BANANA BREAD

1/2 CUP SHORTENING
1 CUP SUGAR
2 EGGS (WELL BEATEN)
3 LG. RIPE BANANAS (MASHED)
2 CUPS FLOUR
1/2 TSP. SALT
2 TSP. SODA
1/2 CUP NUTS (OPTIONAL)

CREAM SUGAR AND SHORTENING. ADD WELL BEATEN EGGS AND THEN ALTERNATE DRY INGREDIENTS AND MASHED BANANAS. ADD NUTS WITH LAST OF THE FLOUR MIXTURE. POUR INTO GREASED AND FLOURED LOAF PAN. BAKE AT 350 FOR 1 HR. RECIPE MAY BE DOUBLED.

NICHOLAS LATTEA'S
CARMEL CORN

6 QTS. POPPED CORN
2 STICKS BUTTER/MARGARINE
2 CUPS BROWN SUGAR
1/2 CUP KARO SYRUP
1/2 TSP. CREAM OF TARTER
1 TSP. BAKING SODA
CHOPPED NUTS TO TASTE

BRING BUTTER, SUGAR, SYRUP, AND TARTER TO BOIL. BOIL 5 MIN., STIRRING FREQUENTLY. TAKE OFF HEAT. ADD BAKING SODA. MIX WITH NUTS AND CORN. GREASE COOKIE SHEET. SPREAD MIXTURE ON SHEET. BAKE 1 HR. AT 250 (STIRRING MIXTURE AFTER 1/2 HR.)